

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [evoloop](#) /

› [Evoloop Rapid Egg Cooker Instruction Manual](#)

evoloop EPS-KY-305A

Evoloop Rapid Egg Cooker Instruction Manual

Model: EPS-KY-305A | Brand: Evoloop

INTRODUCTION

The Evoloop Rapid Egg Cooker is designed to simplify your egg preparation, offering a quick and efficient way to cook up to 12 eggs at once. This versatile appliance can prepare soft, medium, or hard-boiled eggs, as well as poached eggs and omelets. It also functions as a vegetable steamer, making it a multi-functional addition to any kitchen. Its compact design and easy-to-clean components ensure convenience for daily use.



The Evoloop Rapid Egg Cooker, designed for efficient and versatile egg preparation.

SAFETY INFORMATION

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the main unit in water or any other liquid.
- Keep out of reach of children and pets.
- Use only the provided accessories.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not operate the appliance if the cord or plug is damaged.

- Avoid touching hot surfaces. Use handles or knobs.
- Exercise caution when handling hot steam.

PACKAGE CONTENTS

Please check the box for the following items:

- 1 x Evoloop Rapid Egg Cooker Main Unit
- 1 x Transparent Lid
- 1 x Egg Poaching Tray
- 1 x Omelet Tray
- 2 x Egg Holder Trays (for up to 12 eggs)
- 1 x Water Measuring Cup with Hole Puncher
- 1 x Instruction Manual (this document)



Included accessories: egg trays, omelet bowl, poaching trays, and water measuring cup with piercer.

PRODUCT COMPONENTS

The Evoloop Rapid Egg Cooker consists of several key components designed for ease of use and versatility:

- **Main Heating Base:** Contains the heating element and control switch.
- **Egg Holder Trays:** Two stackable trays, each holding up to 6 eggs.
- **Transparent Lid:** Allows you to monitor the cooking process.
- **Water Measuring Cup:** Marked for different egg consistencies (soft, medium, hard) and includes a built-in egg piercer.
- **Poaching Tray:** For preparing poached eggs.
- **Omelet Tray:** For preparing omelets or steaming small vegetables.



The egg cooker with dimensions and an example of steaming vegetables.

SETUP

1. Before first use, wash all removable parts (lid, trays, measuring cup) with warm, soapy water. Rinse thoroughly and dry.
2. Wipe the main heating base with a damp cloth. Do not immerse the base in water.
3. Place the egg cooker on a flat, stable, and heat-resistant surface.
4. Ensure the power switch is in the "OFF" position before plugging into an electrical outlet.

OPERATING INSTRUCTIONS

Cooking Boiled Eggs (Soft, Medium, Hard)

1. Using the provided measuring cup, pierce the large end of each egg with the built-in piercer. This prevents cracking during cooking.
2. Fill the measuring cup with water up to the line corresponding to your desired egg consistency (soft, medium, or hard) and the number of eggs (1-12).
3. Pour the measured water directly onto the heating plate of the main unit.
4. Place the egg holder tray(s) onto the heating base. Arrange the eggs with the pierced end facing upwards. You can use one or two trays depending on the quantity of eggs.
5. Cover the egg cooker with the transparent lid.
6. Plug the appliance into a standard electrical outlet.
7. Press the power button to start cooking. The indicator light will illuminate.
8. When the eggs are done, the buzzer will sound, and the appliance will automatically shut off.
9. Carefully remove the lid and egg trays using oven mitts or a cloth, as steam will be hot.
10. Immediately rinse the cooked eggs under cold water or place them in an ice bath to stop the cooking process and make peeling easier.



Pierce the large end of egg

1



Add water

2



place egg into boiling tray

3



cover and press the power button

4

Visual guide for the egg cooking process.



1

hard egg

- 1-2
- 3-4
- 5-6
- 7-8
- 9-10
- 11-12



hard egg



For hard-boiled eggs:

Fill water to the line for 1-12 eggs.

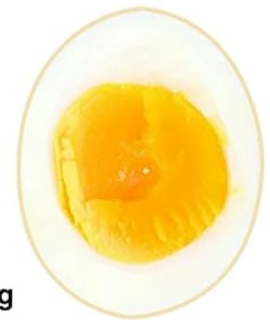
2

medium egg

- 1-2
- 3-4
- 5-6
- 7-8
- 9-10
- 11-12



medium egg



For medium-boiled eggs:

Fill water to the line for 1-12 eggs.

3

soft egg

- 1-2
- 3-4
- 5-6
- 7-8
- 9-10
- 11-12



soft egg



For soft-boiled eggs:

Fill water to the line for 1-12 eggs.

The water measuring cup provides precise water levels for desired egg doneness.

Meet Your Needs



Achieve perfect egg consistency every time.

Using the Keep Warm Mode

The egg cooker features a "Keep Warm" mode. If you press the right side of the power switch, the appliance will cook the eggs without the buzzer alert and automatically switch to a keep warm function after cooking. This is ideal if you are not immediately available to remove the eggs after they are done.

Multi Egg Cooker



Press left-Boiling Eggs with Buzzer alert

After cooking, the egg cooker will automatic stop heating and the buzzer will alert you .



Press right-Boiling Eggs without Buzzer alert and automatic keep warm

No beeping to keep warm automatically after cooking



The power switch allows selection between cooking with buzzer alert or automatic keep warm.

Poaching Eggs and Making Omelets

1. Add water to the heating plate as per the measuring cup guidelines for poached/omelet cooking (typically the "medium egg" line for 1-2 eggs, adjust as needed).
2. For poached eggs, lightly grease the poaching tray and crack an egg into each section.
3. For omelets, whisk eggs with desired ingredients and pour into the omelet tray.
4. Place the poaching or omelet tray on top of the egg holder tray (or directly on the heating base if not cooking boiled eggs simultaneously).
5. Cover with the transparent lid and press the power button.
6. Cook until desired consistency is reached.



Poached egg

Egg salad

Deviled Eggs

Eggs Benedict

The Evoloop egg cooker can prepare a variety of egg dishes.

Steaming Vegetables

The omelet tray can also be used to steam small portions of vegetables. Add water to the heating plate, place chopped vegetables in the omelet tray, cover, and cook until tender. The cooking time will vary based on the type and quantity of vegetables.

Official Product Video Guide

Your browser does not support the video tag.

Watch this official video for a comprehensive guide on setting up, operating, and maintaining your Evoloop egg cooker, including demonstrations of various cooking functions.

MAINTENANCE AND CLEANING

Regular cleaning will ensure the longevity and optimal performance of your Evoloop Rapid Egg Cooker.

- Always unplug the appliance and allow it to cool completely before cleaning.
- The transparent lid, egg holder trays, poaching tray, omelet tray, and measuring cup are **dishwasher-safe**.
- The main heating base is **NOT dishwasher-safe**. Wipe the heating plate and exterior with a damp cloth. For stubborn mineral deposits on the heating plate, add a small amount of white vinegar and water, let it sit for a few minutes, then wipe clean.
- Do not use abrasive cleaners or scouring pads, as they may damage the surfaces.
- Ensure all parts are completely dry before storing.

Easy to Clean



Removable parts are dishwasher safe, and the base can be easily wiped clean.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet not working.	Ensure the plug is securely inserted into a working outlet.

Problem	Possible Cause	Solution
Eggs are not cooked to desired consistency.	Incorrect water amount; lid not properly sealed.	Ensure correct water level is used as per measuring cup; check lid for proper placement.
Buzzer does not sound.	"Keep Warm" mode selected; malfunction.	Ensure the correct cooking mode is selected (left side of switch for buzzer); if issue persists, contact customer support.
Eggs crack during cooking.	Eggs not pierced; cold eggs used directly from refrigerator.	Always pierce the large end of the egg; allow cold eggs to sit at room temperature for a few minutes before cooking.

SPECIFICATIONS

Feature	Detail
Brand	evolooop
Model Number	EPS-KY-305A
Color	sliver
Material	Stainless Steel
Product Dimensions	8"L x 5"W x 8"H
Capacity	12 Eggs
Item Weight	2.75 pounds

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the product packaging or contact Evolooop customer service directly. Keep your purchase receipt for warranty claims.

You can visit the official Evolooop store for more information: [Evolooop Store](#)

