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## **GOURMETmaxx 15650**

# **GOURMETmaxx Egg Cooker for 2 Eggs Model 15650 - Instruction Manual**

Your guide to perfectly cooked eggs

## **1. INTRODUCTION**

The GOURMETmaxx Egg Cooker for 2 eggs simplifies the process of preparing perfectly cooked eggs. This compact appliance allows you to achieve soft, medium, or hard-boiled eggs with ease. Its design includes a transparent lid for monitoring, an integrated egg piercer to prevent cracking, and a measuring cup for precise water dosage. Ideal for small kitchens, travel, or daily use, it offers a convenient alternative to traditional stovetop cooking.



Image 1: GOURMETmaxx Egg Cooker with two eggs and a soft-boiled egg ready for serving.

## 2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not immerse the appliance base, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

- Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off," then remove the plug from the wall outlet.
- Do not use the appliance for other than intended use.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- The appliance is intended for household use only.

### 3. PACKAGE CONTENTS

Please check that all parts are present and in good condition:

- GOURMETmaxx Egg Cooker Base
- Egg Tray (for 2 eggs)
- Transparent Lid
- Measuring Cup with Integrated Egg Piercer



Image 2: All components of the GOURMETmaxx Egg Cooker.

## 4. PRODUCT OVERVIEW

Familiarize yourself with the parts of your GOURMETmaxx Egg Cooker:

1. **Transparent Lid:** Allows you to monitor the cooking process and features a steam vent.
2. **Egg Tray:** Holds up to 2 eggs during cooking.
3. **Heating Plate:** Located in the base, where water is added for steaming.
4. **Base Unit:** Contains the heating element and control button.
5. **On/Off Button with LED Ring:** To start and stop the cooking process, indicates operation status.
6. **Measuring Cup:** Used to measure the correct amount of water and includes an integrated egg piercer.

## 5. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Before first use, wash the transparent lid, egg tray, and measuring cup in warm soapy water. Rinse thoroughly and dry. Wipe the base unit with a damp cloth. Do not immerse the base unit in water.
3. **Placement:** Place the egg cooker on a stable, flat, heat-resistant surface, away from water sources. Ensure adequate ventilation around the appliance.

## 6. OPERATING INSTRUCTIONS

Follow these steps to cook eggs with your GOURMETmaxx Egg Cooker:

1. **Prepare Eggs:** Using the integrated egg piercer on the bottom of the measuring cup, carefully pierce the larger end of each egg. This helps prevent the eggshell from cracking during cooking.
2. **Add Water:** Fill the measuring cup with cold water according to the desired cooking degree (soft, medium, or hard) and the number of eggs. Refer to the markings on the measuring cup for guidance. Pour the measured water onto the heating plate in the base unit.



Image 3: Pouring water into the egg cooker base.

3. **Place Eggs:** Place the egg tray onto the base unit. Carefully place the pierced eggs into the designated holders on the egg tray, with the pierced end facing upwards.
4. **Close Lid:** Place the transparent lid securely over the egg tray and base unit.
5. **Start Cooking:** Plug the appliance into a suitable power outlet. Press the On/Off button. The LED ring will illuminate, indicating that the cooking process has started.



Image 4: Activating the egg cooker by pressing the power button.

6. **Completion:** Once the water has evaporated and the eggs are cooked, the appliance will emit an audible signal. The LED ring will turn off.
7. **Remove Eggs:** Immediately unplug the appliance. Carefully remove the transparent lid (beware of hot steam) and then the egg tray using a heat-resistant glove or handle. Rinse the cooked eggs under cold water to stop the cooking process and make them easier to peel.



Image 5: The egg cooker in operation, ready for serving.

## 7. COOKING GUIDE

The included measuring cup has markings to indicate the correct water level for different cooking degrees and egg sizes. Always use cold water.

Desired Doneness	Water Level (Measuring Cup)	Approximate Result
Soft-boiled	Fill to 'Soft' mark	Runny yolk, firm white
Medium-boiled	Fill to 'Medium' mark	Creamy yolk, firm white
Hard-boiled	Fill to 'Hard' mark	Solid yolk, firm white

*Note: Cooking times may vary slightly based on egg size (S to XL), temperature of eggs, and altitude. Experiment to find your preferred doneness.*



Image 6: Examples of versatile egg preparations.

## 8. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your egg cooker.

- Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
- Removable Parts:** The transparent lid, egg tray, and measuring cup are dishwasher-safe. Alternatively, they can be washed by hand in warm soapy water, rinsed, and dried thoroughly.
- Base Unit:** Wipe the exterior of the base unit with a soft, damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the base unit in water or any other liquid.
- Heating Plate:** Mineral deposits (limescale) may accumulate on the heating plate over time. To remove, fill the heating plate with a mixture of water and vinegar (1:1 ratio) and let it sit for 15-30 minutes. Do not turn on the appliance. Pour out the mixture and wipe clean with a damp cloth. Rinse thoroughly.
- Storage:** Store the clean and dry egg cooker in a cool, dry place.

## 9. TROUBLESHOOTING

Problem	Possible Cause	Solution
Eggs not cooked to desired doneness	Incorrect water quantity; eggs too cold; egg size variation.	Ensure correct water level using the measuring cup. Use room temperature eggs if possible. Adjust water quantity slightly for larger eggs or colder eggs.
Eggshells crack during cooking	Eggs not pierced; rapid temperature change.	Always pierce the larger end of the egg with the integrated piercer before cooking.
Appliance does not turn on	Not plugged in; power outage; faulty outlet.	Check if the appliance is properly plugged into a working outlet. Test the outlet with another device.
Limescale buildup on heating plate	Hard water deposits.	Clean the heating plate with a water and vinegar solution as described in the Maintenance section.

## 10. TECHNICAL SPECIFICATIONS

- Brand:** GOURMETmaxx
- Model Number:** 15650
- Capacity:** 2 eggs (sizes S to XL)
- Power:** 250 Watts
- Voltage:** 230 Volts
- Dimensions (L x W x H):** 14.5 x 6.1 x 14 cm
- Weight:** 570 g
- Materials:** Acrylonitrile Butadiene Styrene Copolymer, Polycarbonate, Polypropylene, Stainless Steel

## 11. WARRANTY AND SUPPORT

For warranty information, please refer to the terms and conditions provided at the time of purchase or contact your retailer. Information regarding spare parts availability is not provided in this manual. For further assistance or technical support, please contact GOURMETmaxx customer service or your local distributor.

