



## Hamilton Beach Egg Bites Maker with Hard-Boiled Eggs Insert User Manual

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### Hamilton Beach Egg Bites Maker with Hard-Boiled Eggs



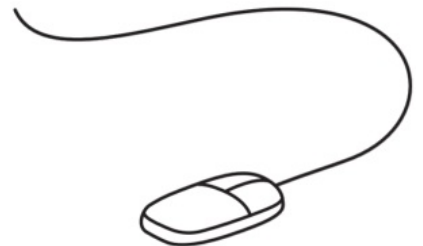
#### READ BEFORE USE

Visit [www.hamiltonbeach.com](http://www.hamiltonbeach.com) for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!

#### Questions?

Please call us – our friendly associates are ready to help.

China: 400-852-2655




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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Cleaning and user maintenance shall not be made by children unless they are supervised. Children should be supervised to ensure that they do not play with the appliance.
4. Do not touch hot surfaces. Use handles or knobs. Use pot holders when removing hot containers.
5. To protect against a risk of electrical shock, do not immerse cord, plug, or base in water or other liquid.
6. Unplug from outlet when not in use and before cleaning. Appliance is subject to residual heat after unplug. Allow to cool before putting on or taking off parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
7. Do not operate any appliance with a damaged supply cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Contact Customer Service for information on examination, repair, or adjustment as set forth in the Limited Warranty.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces, including stove.
11. Do not place on or near a hot gas or an electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
13. To turn off appliance, remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Lift and open cover carefully to avoid scalding, and allow water to drip into the base.
16. Do not place the unit directly under cabinets when operating as this product produces large amounts of steam. Avoid reaching over the product when operating.
17. Do not place lid on unit without egg tray or hard-boiled egg tray in place.

18. Do not operate the appliance by means of an external timer or separate remote-control system.
19. Do not leave appliance unattended when plugged in.
20. Always allow the appliance to cool down completely before putting away. Never wind the cord around the appliance while it is still hot.
21.  **CAUTION: HOT SURFACE.** The temperature of accessible surfaces may be high when the appliance is operating, the accessible surfaces are liable to get hot during use.

## SAVE THESE INSTRUCTIONS

### Other Consumer Safety Information

#### **This appliance is intended for household use only.**

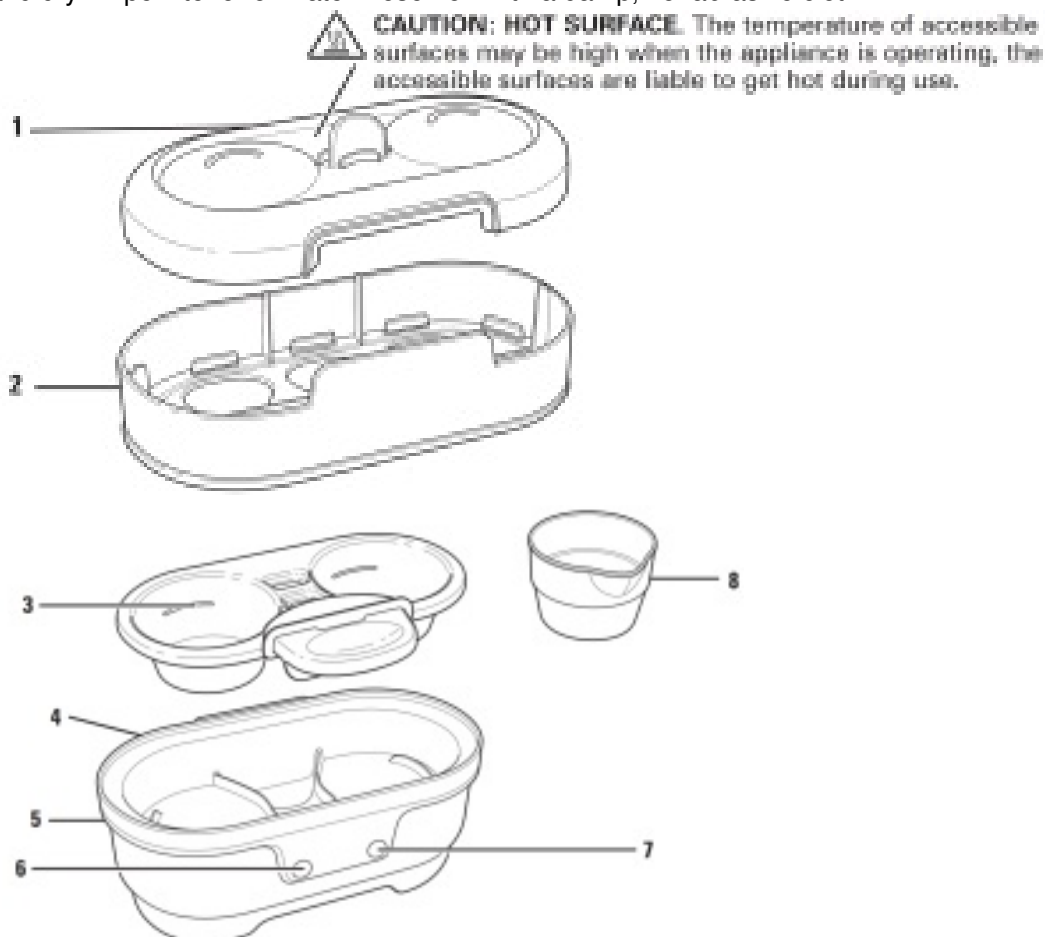
The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with your appliance.

### **Parts and Features**

To order parts, visit: [hamiltonbeach.com](http://hamiltonbeach.com)

**Before first use:** Wash Lid, Hard-Boiled Tray, Egg Tray, and Water Measuring Cup in warm, soapy water. Rinse and dry. Wipe interior of Water Reservoir with a damp, nonabrasive cloth.



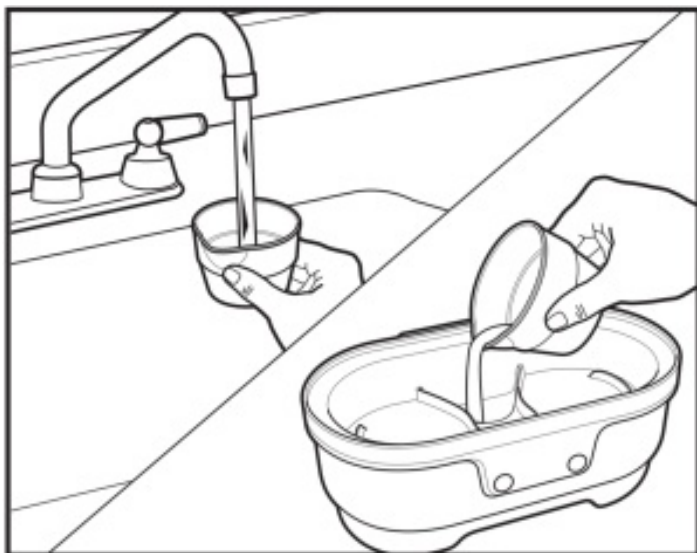
1	Lid
2	Hard-Boiled Egg Tray
3	Egg Cup
4	Water Reservoir
5	Base
6	Power Light
7	Cooking Light
8	Water Measuring Cup

## How to Make Egg Bites

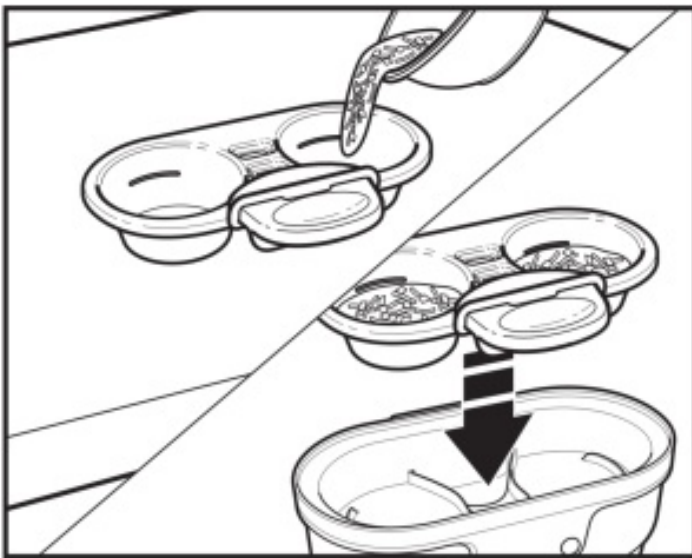
**⚠ WARNING Burn Hazard.** Always use oven mitts to protect hands when opening the egg cooker. Escaping steam and hot water remaining under the lid can burn.

**⚠ WARNING Food Safety Hazard.**

- Consuming raw or undercooked eggs may increase your risk of foodborne illness.
1. Prepare egg bite recipe. Fill Water Measuring Cup with recommended amount of cold water for egg bites. See page 9 for water recommendations.
  2. Pour water into Water Reservoir Center. Always make sure center of Reservoir is filled before outer area.



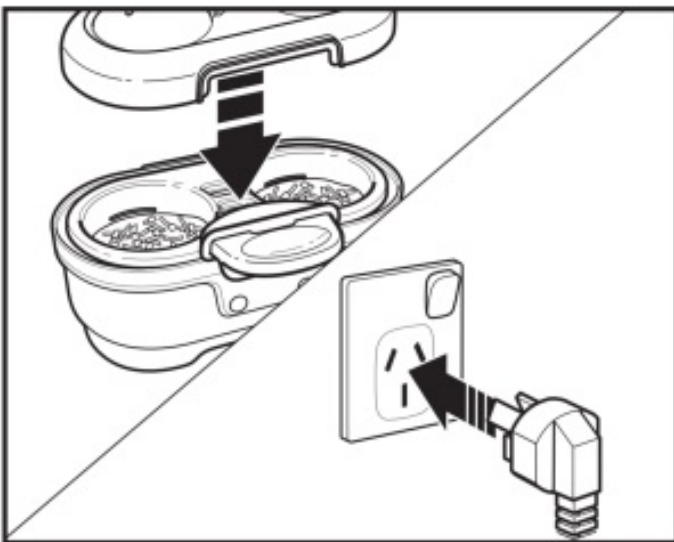
3. Divide egg bite mixture between Egg Cups. Do not exceed MAX Fill Line.
4. Place Egg Tray on Base with Tray Handle toward front.



5. Cover the lid as above shown. Make sure the lid fits well with the egg cup.

Plug into outlet. Red Power Light and green Cooking Light will come on and cooking will start.

6. When water has evaporated, green Cooking Light will turn off and egg bites will be cooked. To check for doneness, insert knife halfway into center. If knife doesn't come out clean, cover Tray with Lid and let stand a few minutes.

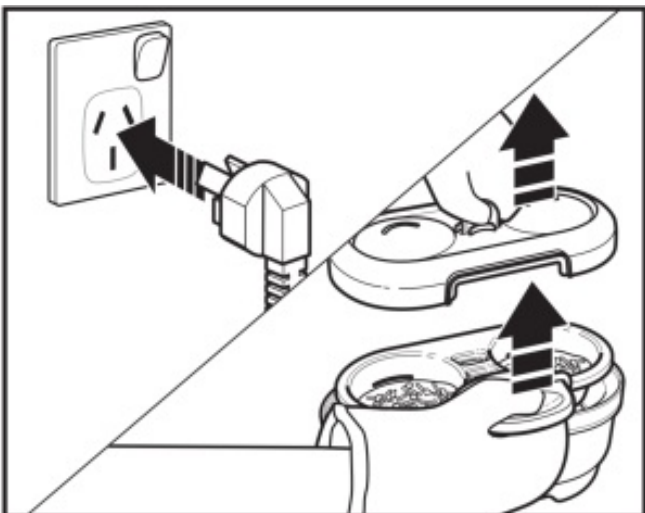


7. Unplug. Using oven mitts, lift Lid. Lift up Egg Tray by Handle and place on a heatproof surface.

Allow Egg Bites to rest a few minutes, then invert onto a serving plate to remove Egg Bites. Serve immediately.

**NOTE:** If preparing a second batch while the Egg Bite Maker is still hot, water will turn to steam quickly.

To achieve the same cooking time as a cold start, add 10 mL to the recommended amount of water.



## NOTES:

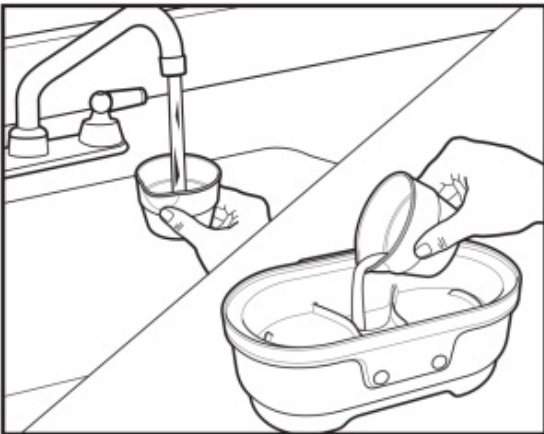
- Never operate Egg Bite Maker without water in center of Reservoir, or use a liquid other than water for cooking purposes, since this may damage the unit.
- Always use cold water.
- Never cook in the Base of Egg Bite Maker. Always use Egg Tray.

## How to Make Poached Eggs

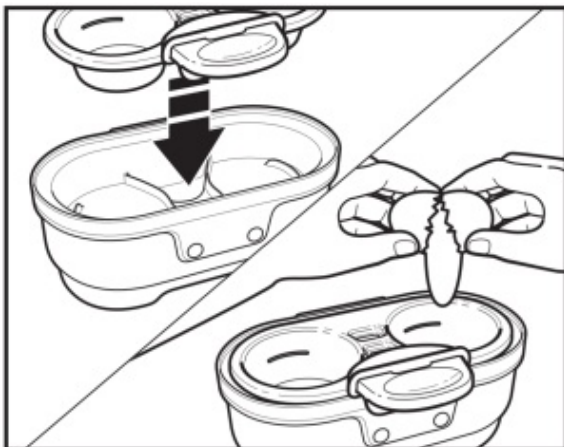
**⚠ WARNING Burn Hazard.** Always use oven mitts to protect hands when opening the egg cooker. Escaping steam and hot water remaining under the lid can burn.

**⚠ WARNING Food Safety Hazard.**

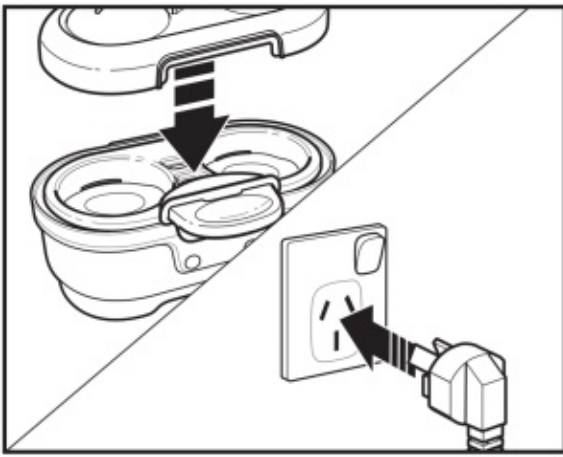
- Consuming raw or undercooked eggs may increase your risk of foodborne illness.
1. Fill Water Measuring Cup with recommended amount of cold water for poaching eggs. See page 9 for water recommendations.
  2. Pour water into Water Reservoir Center. Always make sure center of Reservoir is filled before outer area.



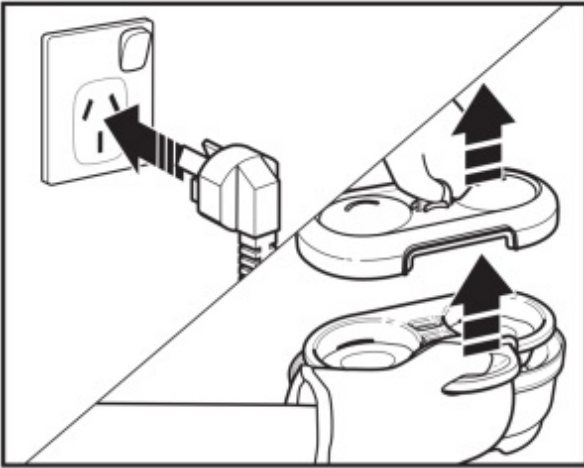
3. Place Egg Tray on Base with Tray Handle toward front.
4. Crack large eggs, one at a time, into each Egg Cup.



5. Cover the lid as above shown. Make sure the lid fits well with the egg cup.  
Plug into outlet. Red Power Light and green Cooking Light will illuminate and cooking will start.



6. When water has evaporated, Green Cooking Light will turn off and will be cooked.
  7. Unplug. Using oven mitts, lift Lid. Lift up Egg Tray by Handle and place on a heatproof surface. Allow poached eggs to rest a few minutes, then invert onto a serving plate to remove poached eggs. Serve immediately.
- NOTE:** If preparing a second batch while the Egg Bite Maker is still hot, water will turn to steam quickly. To achieve the same cooking time as a cold start, add 10 mL to recommended amount of water.

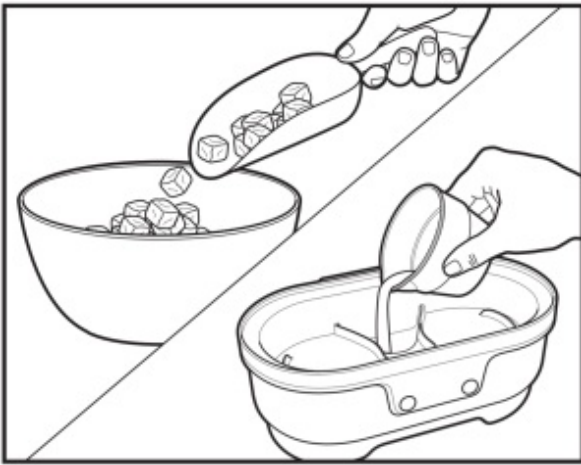


## How to Cook Soft, Medium, or Hard-Boiled Eggs

**⚠ WARNING** Burn Hazard. Always use oven mitts to protect hands when opening the egg cooker. Escaping steam and hot water remaining under the lid can burn.

**⚠ WARNING** Food Safety Hazard.

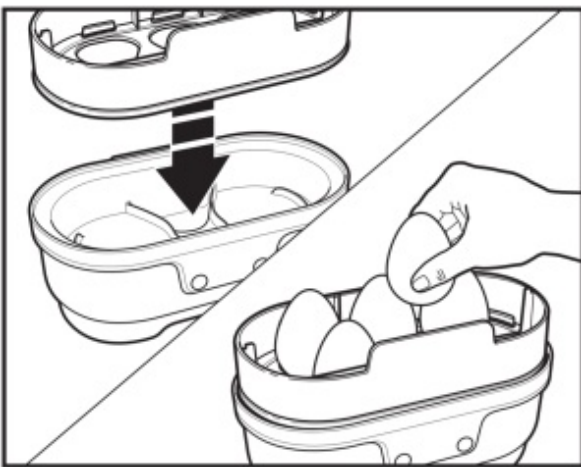
- Consuming raw or undercooked eggs may increase your risk of foodborne illness.
1. Add cold water into a large bowl and set aside. It will be better if have Ice cube.
  2. Fill Water Measuring Cup with recommended amount of cold water for cooking eggs. See page 9 for water recommendations.
  3. Pour water into Water Reservoir Center. Always make sure center of Reservoir is filled before outer area.



4. Place Hard-Boiled Egg Tray on Base with Tab placed above Power and Cooking Lights.

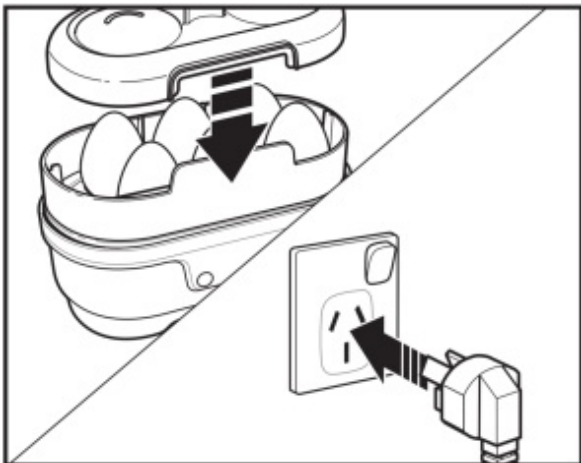
5. Add up to 6 large eggs into openings of Hard-Boiled Egg Tray.

For best results, place wide end of egg down in Egg Tray



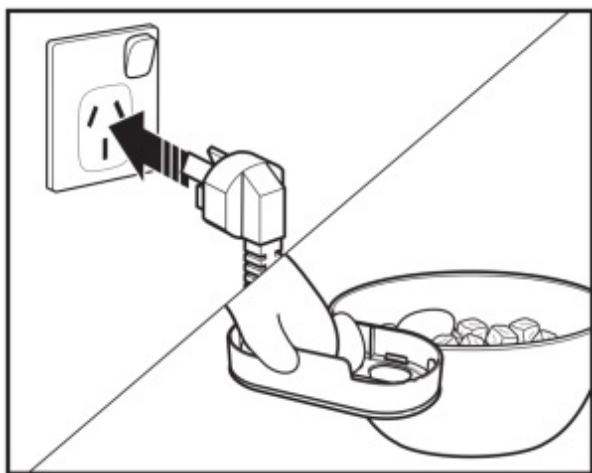
6. Cover the lid as above shown.

Make sure the lid fits well with the Hard-Boiled Egg Tray. Plug into outlet. Red Power Light and green Cooking Light will come on and cooking will start.



7. When water has evaporated, green Cooking Light will turn off and eggs will be cooked.

8. Unplug. Using oven mitts, lift Lid by Handle place on a heatproof surface. Immediately, lift Hard-Boiled Egg Tray and transfer eggs to large bowl of ice water.



\* Cooking times may vary. If eggs are not done to your desired doneness, add or subtract 5-10 mL of water to amounts listed in chart.

More water means a longer cooking time, less water gives a shorter cooking time.

#### Soft, Medium, and Hard-Boiled Egg Guide—Desired Doneness / Amount of Water in Base\*

Number of Eggs	Soft	Medium	Hard
6	80 mL	100 mL	120 mL
5	100 mL	115 mL	125 mL
4	110 mL	120 mL	135 mL

Number of Eggs	Soft	Medium	Hard
3	115 mL	130 mL	140 mL
2	125 mL	140 mL	155 mL
1	130 mL	145 mL	160 mL

**NOTE:** If making a second batch of Soft, Medium or Hard-Boiled eggs, and Egg Bites Maker is still hot, add 20 mL of water to amount specified above.

#### Care and Cleaning

##### **⚠ WARNING** Electrical Shock Hazard

Disconnect power before cleaning. Do not immerse cord, plug, or base in water or any liquid.

1. Unplug. Allow all parts to cool completely.
2. Lid, Water Measuring Cup, Hard-Boiled Egg Tray, and Egg Tray are dishwasher-safe in top rack only. DO NOT use the “SANI” setting when washing in dishwasher. “SANI” cycle temperatures could damage your product.
3. For water reservoir cleaning: Wipe interior of Water Reservoir with a damp, nonabrasive cloth.
4. It is normal for the water reservoir to have stains, the stains and the surface of water reservoir appear different colors. Recommend to clean the water reservoir after each use: Add enough white vinegar to cover stains. Let

soak for a few minutes and drain. Without immersing Base in water, wipe Water Reservoir with a damp, soapy cloth. Rinse Water Reservoir with water and dry.

**NOTE:** Using filtered water will help reduce mineral deposits.

5. Wipe outside of Egg Bite Maker with soft, damp cloth. Let dry

## **Troubleshooting**

### **Egg Bites sticking to Egg Cups.**

- Spray a small amount of cooking spray in egg cups before adding egg mixture.

### **Egg Bites are overcooked.**

- Less water can be used to reduce cooking time.
- Eggs were too small. Try large eggs.
- Egg bites were left in unit after cooking was complete. Cooking Light turns off when done, but will cycle on as the unit cools.

### **Egg Bites are undercooked.**

- If desired doneness was not reached, more water can be added to extend cooking time, or the Egg Tray can be left in Base for a few minutes to further cook.
- Egg cups were filled above MAX Fill Line. Only pour egg mixture up to MAX Fill Line.
- Measured water was not poured into Water Reservoir Center. Water must be poured into center of Reservoir to ensure proper cooking.
- Lid was not on correctly. Lid must be properly positioned to contain steam.

### **Water leaking from unit.**

- Too much water was added to Water Reservoir. Do not use more water than is recommended.
- Lid was not on correctly. Lid must be properly positioned to contain steam and allow water to drip back into Base.

### **Soft, Medium or Hard-Boiled eggs are overcooked.**

- Less water can be used to reduce cooking time.
- Eggs were too small. Try large eggs.
- Eggs were left in unit after cooking was complete. Cooking Light turns off when done, but will cycle on as the unit cools.

### **Soft, Medium or Hard-Boiled eggs are undercooked.**

- If desired doneness was not reached, more water can be added to extend cooking time, or the Hard-Boiled Egg Tray can be left in Base for a few minutes to further cook.
- Measured water was not poured into Water Reservoir Center. Water must be poured into center of Reservoir to

ensure proper cooking.

- Lid was not on correctly. Lid must be properly positioned to contain steam.

### Soft, Medium or Hard Boiled eggs crack.

- Ensure that eggs are fresh and free of cracks or fractures before cooking.
- Place wide end of egg down on Egg Tray before cooking.
- Check that if the amount of water added is consistent with the amount recommended on page 7.

## Cooking Guide

Basic Egg Bites: In a small bowl, whisk the egg with liquid. Add cheese and mix-ins. Divide mixture between cups in Egg Tray. Do not fill above MAX Fill Line. Pour water into Water Reservoir Center and add Egg Tray with egg mixture. Cover with Lid. Plug into outlet. When green Cooking Light turns off, unplug from outlet. Using oven mitts, lift Lid and place on a heatproof surface. Allow to rest a few minutes, then lift Egg Tray by Handle and invert onto serving plate to remove egg bites. Serve immediately

Eggs	Liquid	Cheese	Mix-Ins	Water in Base
1 whole large egg	1 teaspoon cream or milk	1 tablespoon shredded Cheddar cheese	1 tablespoon crumbled bacon	100 mL
2 large egg whites or 3 tablespoons of liquid egg whites	1 teaspoon water	1 tablespoon Monterey Jack shredded cheese	1 tablespoon chopped onion, peppers and basil, dash salt, pepper	100 mL

To check for doneness, insert knife into center and check to see if egg bites are cooked throughout. If not done, replace Lid and let stand for a few minutes, then check again.

**Poached Eggs:** Crack 1 large egg into each cup of Egg Tray. Pour water into Water Reservoir Center and add Egg Tray with eggs. Cover with Lid.

Plug into outlet. When green Cooking Light goes off, unplug from outlet. Using oven mitts, lift Lid and place on a heatproof surface. Allow to rest a few minutes, then lift Egg Tray by Handle and invert onto serving plate to remove poached eggs. Serve immediately.

Desired Doneness	Water in Base
Soft	70 mL
Medium	80 mL
Hard	100 mL

## Coffee Shop Egg Bites

### Ingredients

- 1 large egg
- 3 tablespoons (24 g) shredded Cheddar cheese
- 2 tablespoons (30 g) softened cream cheese
- 1 1/2 teaspoons (4 g) crumbled cooked bacon

## Directions

1. In a personal blender jar, add egg and cheeses. Cover with Lid.
2. Press and hold ON button until just blended, about 10 seconds. Divide mixture evenly between Egg Cups in Egg Tray. Do not exceed MAX Fill Line. Sprinkle tops with bacon.
3. Add 100 mL water to Water Reservoir Center of Egg Bite Maker. Place Egg Tray over Reservoir. Place Lid on Egg Tray.
4. Plug into outlet to start cooking. The Power Light and Cooking Light will illuminate. When the green Cooking Light turns off, egg bites are done. Unplug.
5. Remove Lid. Remove egg bites to a plate to serve.

## Serves: 1

**Test Kitchen Tip:** If cooking a second batch and Egg Bite Maker is still hot, add an additional 10 mL of water.

## Variation:


**Egg Whites with Roasted Red Peppers and Basil:** Follow recipe above, but substitute 2 large egg whites for 1 large egg, Monterey Jack cheese for Cheddar, and omit bacon. Add a pinch of salt and ground black pepper, if desired. Divide mixture evenly between Egg Cups in Egg Tray. Do not exceed MAX Fill Line. Add 1 teaspoon chopped fresh basil to each Egg Cup. Mix lightly. Sprinkle 1 teaspoon chopped roasted red pepper and 1 teaspoon sliced green onion on top of each Cup. Cook as directed.

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# Hamilton Beach®

## Documents / Resources

	<p><a href="#">Hamilton Beach Egg Bites Maker with Hard-Boiled Eggs Insert</a> [pdf] User Manual Hamilton Beach, Egg Bites Maker, with, Hard-Boiled, Eggs Insert</p>
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