



## Hamilton Beach VS06 Egg Bites Maker with Hard-Boiled Eggs Insert Instruction Manual

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# Hamilton Beach.



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## **Egg Bites Maker with Hard-Boiled Eggs Insert Operation Manual – Original Instructions**

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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 the 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.** The appliance is subject to residual heat after unplugging. **Allow cooling before putting on**  
**or taking off parts and before cleaning.** **To unplug, grasp the plug and pull it from the wall socket. 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 the cord hang over the edge of the table or counter, or touch hot surfaces, including the 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 the appliance, remove the plug from the wall socket.**
14. **Do not use appliances other than intended use.**
15. **WARNING:** Scalding may occur if the lid is opened during the heating cycle.
16. **Lift and open cover carefully to avoid scalding, and allow water to drip into the base.**
17. **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.**
18. **Do not place the lid on the unit without Egg Bite Tray or hard-boiled egg tray in place.**
19. **Do not operate the appliance by means of an external timer or separate remote-control system.**
20. **Do not leave the appliance unattended when plugged in.**
21. **Always allow the appliance to cool down completely before putting it away. Never wind the cord around the**  
**appliance while it is still hot.**
22. **Your plug is provided with a fuse approved by ASTA to B.S. 1362. If you need a replacement fuse carrier, it**  
**must be replaced with the same color-coded carrier with the same markings. Fuse covers and carriers can e**  
**obtained from approved agents.**

## **SAVE THESE INSTRUCTIONS**

### **Other Consumer Safety Information**

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

This product is only intended for the preparation, cooking, and serving of foods. This product is not intended for use with any nonfood materials or products.

**⚠ WARNING Electrical Shock Hazard:** Do not defeat the safety purpose of the plug by modifying the plugin any way or by using an adapter. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet.

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a long cord.



### Recycling the Product at the End of Its Service Life

The wheeled bin symbol marked on this appliance signifies that it must be taken over by a selective collection system conforming to the WEEE Directive so that it can be either recycled or dismantled in order to reduce any impact on the environment. The user is responsible for returning the product to the appropriate collection facility, as specified by your local code. For additional information regarding applicable local laws, please contact the municipal facility and/or local distributor.

## Parts and Features

To order parts, visit:

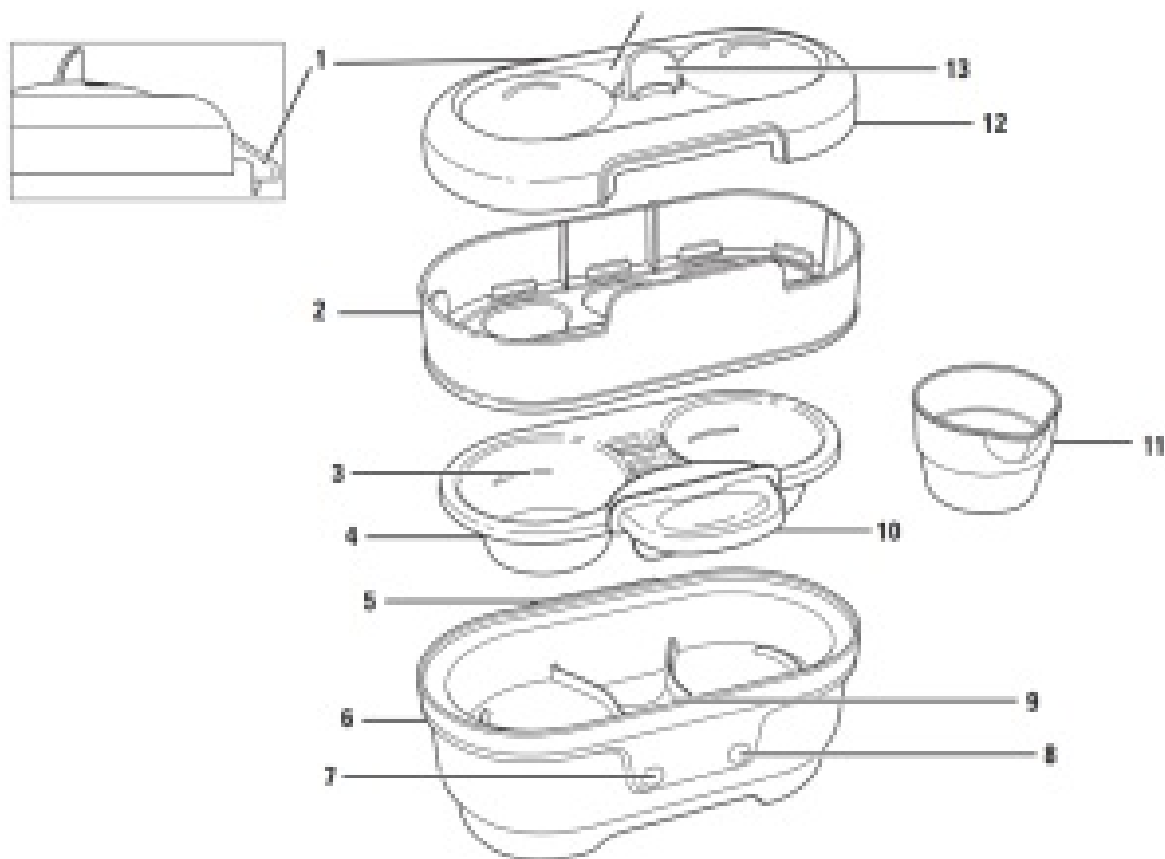
[hamiltonbeach.global](https://hamiltonbeach.global)

1	Lid Rest
2	Hard-Boiled Egg Tray with Tab
3	MAX Fill Line
4	Egg Cup
5	Lid Support
6	Base
7	Red Power Light
8	Green Cooking Light
9	Water Reservoir Center
10	Egg Bite Tray with Handle
11	Water Measuring Cup
12	Lid
13	Lid Handle

**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.



**CAUTION: HOT SURFACE.** The temperature of accessible surfaces may be high when the appliance is operating.

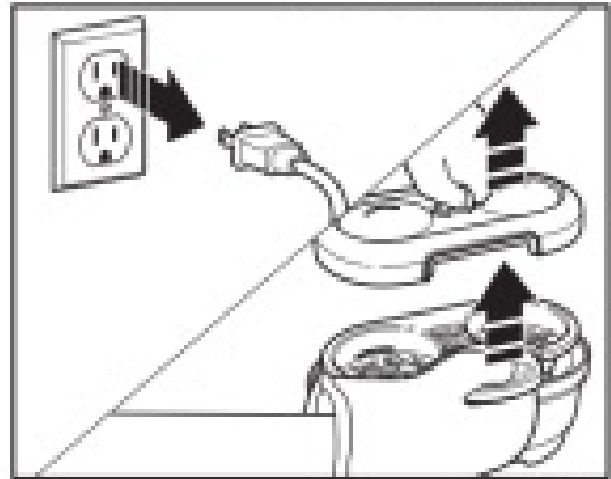
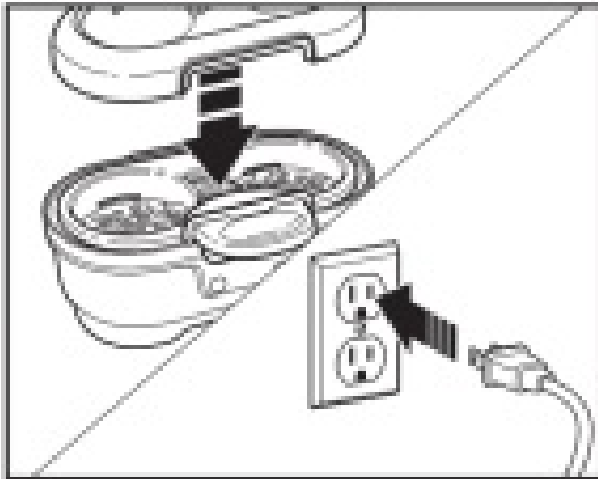
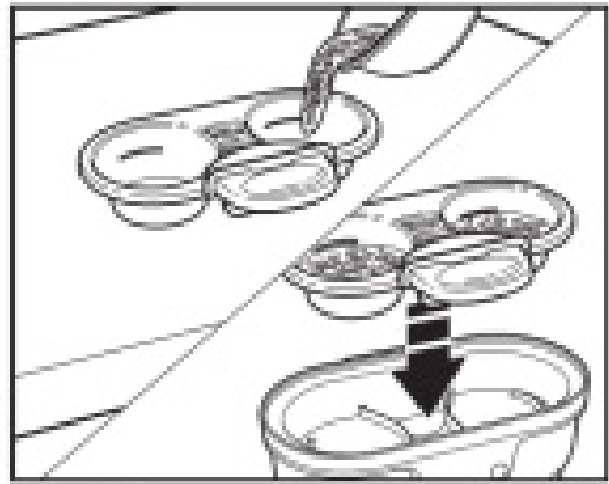
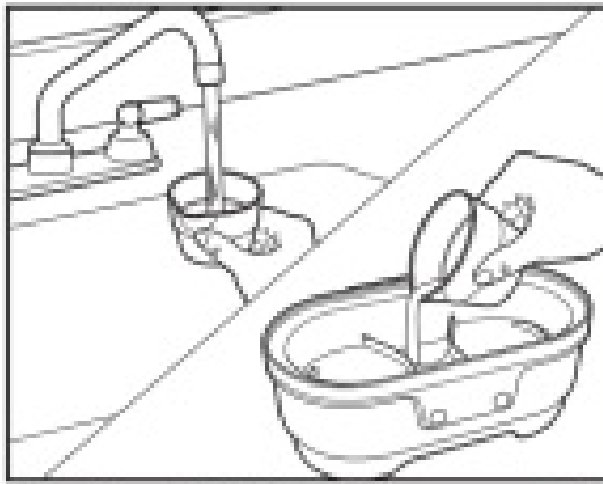


## How to Make Egg Bites

**⚠ WARNING Burn Hazard.** Always use oven mitts to protect your 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.
- For more information, refer to the U.S. FDA's Keep Food Safe page at [www.foodsafety.gov/keep/types/eggs/index.html](http://www.foodsafety.gov/keep/types/eggs/index.html).



1. Prepare egg bite recipe. Fill Water Measuring Cup with the recommended amount of cold water for egg bites. See page 9 for water recommendations.
2. Pour water into Water Reservoir Center. Always make sure the center of the Reservoir is filled before the outer area.
3. Divide egg bite mixture between Egg Cups. Do not exceed MAX Fill Line.
4. Place Egg Bite Tray on Base with Tray Handle toward the front.
5. Cover with Lid, aligning Lid Rest slot over Lid Support on Base. Plug into an 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 a toothpick halfway into the center. If the toothpick 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 Bite 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 the 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 Bite Tray.

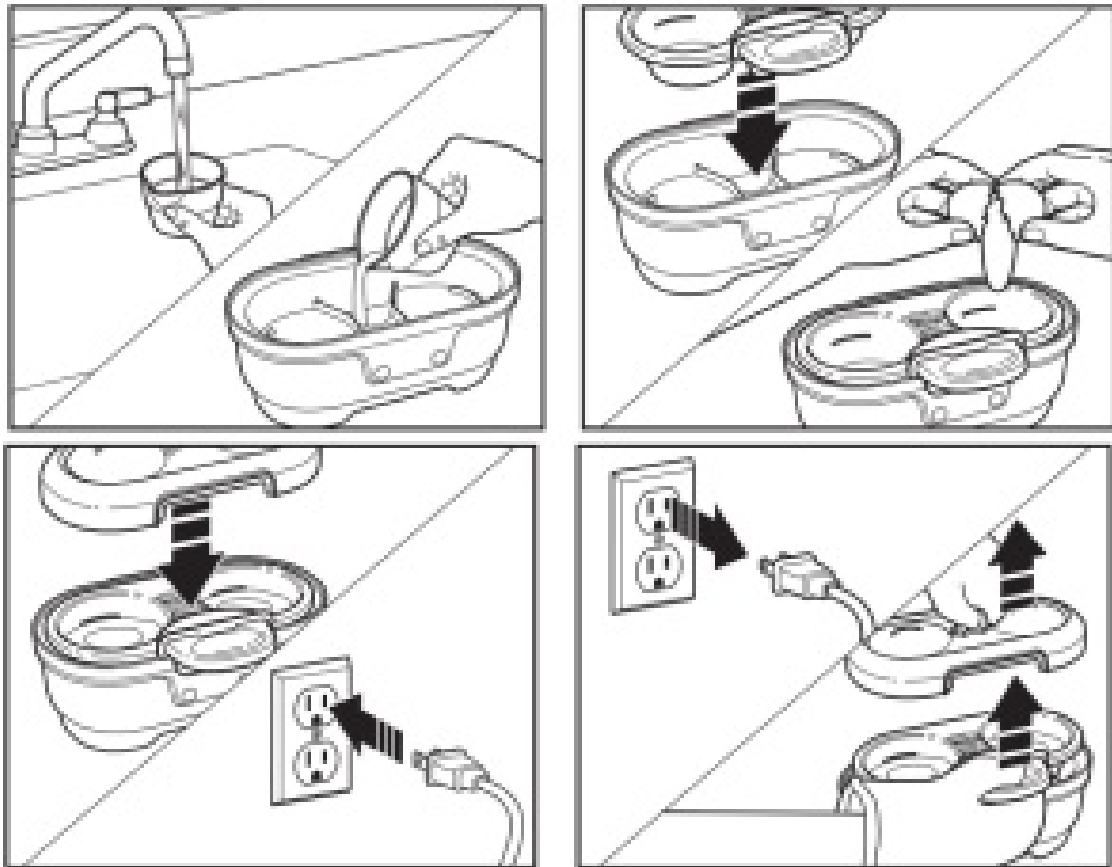
## How to Make Poached Eggs

**⚠ WARNING Burn Hazard.** Always use oven mitts to protect your 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.
- For more information, refer to the U.S. FDA's Keep Food Safe page at

[www.foodsafety.gov/keep/types/eggs/index.html](http://www.foodsafety.gov/keep/types/eggs/index.html).



1. Fill Water Measuring Cup with the recommended amount of cold water for poaching eggs. See page 9 for water recommendations.
2. Pour water into Water Reservoir Center. Always make sure the center of the Reservoir is filled before the outer area.
3. Place Egg Bite Tray on Base with Tray Handle toward the front.
4. Crack large eggs, one at a time, into each Egg Cup.
5. Cover with Lid, aligning Lid Rest slot over Lid Support on Base. Plug into an 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 poached eggs will be cooked.
7. Unplug. Using oven mitts, lift Lid. Lift up Egg Bite 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 the recommended amount of water.

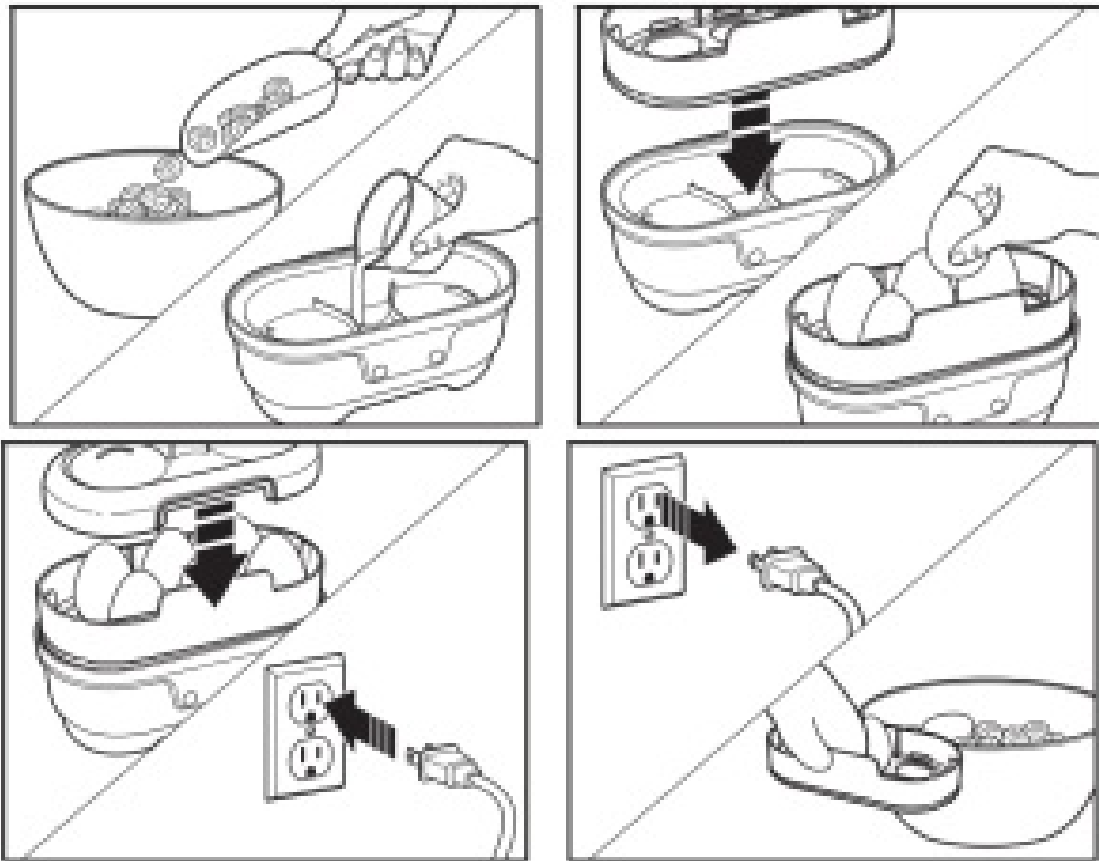
## How to Cook Soft, Medium, or Hard-Boiled Eggs

**⚠ WARNING Burn Hazard.** Always use oven mitts to protect your 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.
- For more information, refer to the U.S. FDA's Keep Food Safe page at

[www.foodsafety.gov/keep/types/eggs/index.html](http://www.foodsafety.gov/keep/types/eggs/index.html).



1. Add ice cubes and cold water to a large bowl and set aside.
  2. Fill Water Measuring Cup with the recommended amount of cold water for cooking eggs. See page 9 for water recommendations.
  3. Pour water into Water Reservoir Center. Always make sure the center reservoir is filled before the outer area.
  4. Place Hard-Boiled Egg Bite Tray on Base with Tab placed above Power and Cooking Lights.
  5. Add up to 6 large eggs into openings of the Hard-Boiled Egg Bite Tray. For best results, place the wide end of the egg down in Egg Bite Tray.
  6. Cover with Lid, aligning Lid Support slot over Hard-Boiled Egg Bite Tray Tab on Base. Plug into an outlet. Red Power Light and green Cooking Light will come on and cooking will start.
  7. When water has evaporated, the 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 Bite Tray and transfer the eggs to a 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 the 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
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 the 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 Bite Tray is dishwasher-safe on top rack only. DO NOT use the “SANI” setting when washing in the dishwasher. “SANI” cycle temperatures could damage your product.
3. Wipe interior of Water Reservoir with a damp, nonabrasive cloth.
4. For discoloration of the Water Reservoir from water deposits in the Base: 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 a soft, damp cloth. Let dry.

## Troubleshooting

### Egg Bites sticking to Egg Cups.

- Spray a small amount of cooking spray in egg cups before adding the 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 the unit after cooking was complete. Cooking Light turns off when done, but will cycle on as the unit cools.

## Troubleshooting (cont.)

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

- If the desired doneness was not reached, more water can be added to extend cooking time, or the Egg Bite 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 the center of the Reservoir to ensure proper cooking.
- Lid was not on correctly. The 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 the 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 the 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 the 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 the center of the 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 Bite Tray before cooking.

## **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 Bite Tray. Do not fill above MAX Fill Line. Pour water into Water Reservoir Center and add Egg Bite Tray with egg mixture. Cover with Lid. Plug into an outlet. When the green Cooking Light turns off, unplug from the outlet. Using oven mitts, lift Lid, and place on a heatproof surface. Allow to rest a few minutes, then Egg Bite 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	5 mL of cream or milk	15 mL of shredded Cheddar cheese	15 mL of crumbled bacon	100 mL
2 large egg whites or 45 mL of liquid egg whites	5 mL of water	15 mL of Monterey Jack shredded cheese	15 mL of chopped onion, peppers and basil, dash salt, pepper	100 mL

To check for doneness, insert knife into the 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 Bite Tray. Pour water into Water Reservoir Center and add Egg Bite Tray with eggs. Cover with Lid. Plug into an outlet. When the green Cooking Light goes off, unplug from the outlet. Using oven mitts, lift Lid, and place on a heatproof surface. Allow to rest a few minutes, then lift Egg Bite 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  
45 mL of shredded Cheddar cheese  
30 mL of softened cream cheese  
7.5 mL of crumbled cooked meat

### Directions

1. In a personal blender jar, add egg and cheeses. Cover with Lid.
2. Press and hold the ON button until just blended, about 10 seconds. Divide mixture evenly between Egg Cups in Egg Bite Tray. Do not exceed the max Fill Line. Sprinkle tops with meat.
3. Add 100 mL water to the Water Reservoir Center of Egg Bite Maker. Place Egg Bite Tray over Reservoir. Place Lid on Egg Bite Tray.
4. Plug into an 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 meat. Add a pinch of salt and ground black pepper, if desired. Divide mixture evenly between Egg Cups in Egg Bite 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.

**Breakfast Meat Floss Rice Balls****Ingredients**

120 g cooked rice

40 g meat floss

5g sugar

**Directions**

1. Combine meat floss with sugar.
2. Flatten half of the rice in your hand and place half of the meat floss inside the rice. Shape the rice into a ball.
3. Add 100 mL of water to the Water Reservoir Center of Egg Bite Maker. Place Tray over Reservoir. Place Lid on Egg Bite Tray.
4. Plug into an outlet to start cooking. The Power Light and Cooking Light will illuminate. When the green Cooking Light turns off, the Breakfast Meat Floss Rice Balls are done. Unplug.
5. Remove Lid. Remove Rice Balls 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.


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For more product and warranty information, please visit [hamiltonbeach.global](https://hamiltonbeach.global)

**Hamilton Beach**

Hamilton Beach Brands, Inc. 4421 Waterfront Drive Glen Allen, VA 23060 USA  
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**Documents / Resources**

	<a href="#">Hamilton Beach VS06 Egg Bites Maker with Hard-Boiled Eggs Insert</a> [pdf] Instruction Manual VS06, Egg Bites Maker with Hard-Boiled Eggs Insert
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