# 16 EGG BOILER

2013211 - Instruction Manual





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# SAFETY INSTRUCTIONS



PLEASE READ THESE INSTRUCTIONS CAREFULLY AND KEEP FOR FUTURE REFERENCE.

#### INTENDED USE.

Only operate the VonShef® 16 Egg Boiler for its intended purpose and within the parameters specified in this manual.

This machine is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless supervised or given appropriate instruction concerning the product's use by a person responsible for their safety.

This machine is not intended for use by children.

#### GENERAL PRECAUTIONS.

When using an electrical appliance, basic precautions should always be followed, including the following:

Do not allow to be used as a toy. Children should be supervised to ensure they do not play with the appliance.

If the Egg Boiler is not functioning properly, has been dropped, damaged, left outdoors, or immersed in liquid, do not use, contact DOMU Brands Customer Services.

Do not use the Egg Boiler if any parts appear to be faulty, missing or damaged.

Ensure all parts are securely attached before use.

#### **CABLES AND PLUGS.**

Do not handle plug or appliance with wet hands.

Check to ensure your electricity supply matches that shown on the rating plate. The product should only be used as rated. Preferably, the socket outlet should be protected by a Residual Current Device (RCD).

The use of an extension cable is not recommended.

Do not use with damaged cable or plug. If the supply cable is damaged, it must be replaced by a qualified engineer or authorized service agent in order to avoid a hazard.

Do not pull the cable around sharp edges or corners.

Keep the cord away from heated surfaces.

Do not let the cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets.

Do not leave unattended when plugged in. Unplug from outlet when not in use.

Turn off all controls before unplugging.

Do not unplug by pulling on cable. To unplug, grasp the plug, not the cable.

Always unplug before performing user maintenance, connecting or disconnecting attachments or changing accessories.

Ensure the cable is stored safely to prevent hazards.

#### RISK OF PERSONAL INJURY.

Always locate your appliance away from the edge of the worktop, on a firm, flat, heat-resistant surface with sufficient space around all sides.

The Egg Boiler is not intended to be operated by means of an external timer or separate remote-control system.

Keep hair, loose clothing, fingers and all parts of body away from openings and moving parts.

Do not operate the Egg Boiler without water inside as this can damage heating elements.

Do not overfill the Heating Plate.

When using for the first time, your Egg Boiler may give off a 'new' smell or vapour. This will dissipate after a few uses.

Do not touch the surface of the Egg Boiler as it will become very hot during use.

Do not lift or move the Egg Boiler whilst in operation.

Do not leave the Egg Boiler unattended when in use.

Do not operate continuously for periods longer than those indicated in this manual.

Always allow the Egg Boiler to cool completely before cleaning.

Take extra care when cleaning the Measuring Cup as the pin inside is very sharp.

Do not lubricate any parts or carry out any maintenance or repair work other than that shown in this manual, or as advised by the DOMU Brands Customer Care Helpline.

Use only as described in this manual and use only DOMU Brands recommended attachments.

# **TECHNICAL SPECIFICATION**



# PRODUCT SPECIFICATION



- 1. MEASURING CUP.
- 2. BOILER COVER.
- 3. POACHING BOWL.
- 4. OMLETTE BOWL.
- 5. SOFT BOILING EGG TRAY.
- 6. STEAM EXTENSION.
- 7. POWER BUTTON.
- 8. MAIN UNIT.
- 9. HEATING PLATE.
- 10. EGG PIN.
- 11. EGG TRAY (hard boiling) x 2.

### BEFORE FIRST USE

Before using this appliance for the first time, please ensure you complete the following steps:

- Carefully unpack the Egg Boiler and remove all packaging materials including any stickers or
- Clean the MAIN UNIT exterior with a damp cloth or sponge. Wipe dry with a soft dry cloth.
- Soak both EGG SHELVES and the POACHING **BOWL** in warm soapy water to remove any residue from the manufacturing process.
- Add 50ml of water to the HEATING PLATE, apply the **BOILER COVER** and plug into a suitable mains socket.
- Press the **POWER BUTTON** and allow the water to boil, then switch off and discard the water to flush out the interior.

CAUTION: Take extra care when removing the **BOILER COVER** as escaping steam from the **HEATING PLATE** presents a risk of scalding.



WARNING! Do not immerse the MAIN UNIT or power cord in water or any other liquid to clean.

#### OPERATION - TO STEAM EGGS

NOTE: Please refer to the table on page 4 for guidance on the volume of water to add to the HEATING PLATE, which will vary depending on the number of eggs you are using and how you wish for them to be cooked.

- Add the appropriate amount of cold water to the HEATING PLATE using the MEASURING CUP provided.
  - TIP: In order to prevent eggs from cracking, pierce the wider end of the eggs using the PIN attached to the MEASURING CUP.
- Sit an EGG SHELF on top of the MAIN UNIT over the HEATING PLATE.
- Place the prefered number of eggs onto the EGG SHELF. If you wish to steam more than 8 eggs, attach the STEAM EXTENSION on top of the already assembled EGG SHELF, then sit the second EGG SHELF on top of the STEAM EXTENSION.
- Ensure the **BOILER COVER** is securely placed on top of the second **EGG SHELF**, then plug in the Egg Boiler and switching on by pressing the POWER BUTTON.

**CAUTION:** Do not operate the Egg Boiler without the **BOILER COVER** in place on top.

NOTE: If you wish to steam foods other than eggs, add 1 MEASURING CUP of water to the HEATING PLATE, add the foods to the EGG SHELF and steam in the same way as described above.

NOTE: In the event that the water inside is dry-boiled, the temperature sensor in the MAIN UNIT will trigger and automatically shut down the Egg Boiler to prevent overheating.

Once cooked, unplug the appliance and allow the to cool slightly before removing the BOILER COVER and EGG SHELVES.

CAUTION: Take care when removing the BOILER COVER as steam may escape from the HEATING PLATE.

### **OPERATION** - TO STEAM EGGS

Shell	PREFERENCE	WATER VOLUME 8 EGGS   16 EGGS		TIME 8 EGGS ¦ 16 EGGS	
MEDIUM	$\Theta$	35ML	55ML	8 MIN	13 MIN
MEDIUM WELL		55ML	65ML	11 MIN	14 MIN
WELL DONE		85ML	75ML	15 MIN	18 MIN

Times and water volumes are for guidance only and may be adjusted according to personal preference.

# **OPERATION** - POACHING EGGS



**WARNING!** Do not place the **POACHING BOWL** directly onto the **HEATING PLATE**. It must always be placed on an **EGG SHELF** during use.

- Add 55ml of cold water to the HEATING PLATE using the MEASURING CUP.
- Place the EGG SHELF on top of the MAIN UNIT over the HEATING PLATE.
- Sit the POACHING BOWL on top of the EGG SHELF and break one egg into each POACHING BOWL section.
- Ensure the BOILER COVER is securely placed on top of the EGG SHELF, then plug in the Egg Boiler and switching on by pressing the POWER BUTTON.
- After 8 to 10 minutes, the indicator light will extinguish to indicate that the eggs are cooked. Depending
  on personal preference, you can stop the cooking process at any time by pressing the POWER BUTTON
  again.

**CAUTION:** If you wish to steam the eggs for longer, power off the appliance and make sure there is sufficient water to continue. If more water is needed, allow the appliance time to cool before removing the **POACHING BOWL** and **EGG SHELF** and refilling as necessary.

• Remove the eggs from the **POACHING BOWL** and serve immediately to avoid overcooking.

CAUTION: Take care when removing the BOILER COVER as steam may escape from the HEATING PLATE.

#### **OPERATION - MAKING OMELETTE**

- Beat the egg(s) in a bowl and combine your omelette ingredients, such as cheese, tomatoes or precooked meats.
- Grease the **OMELETTE BOWL** using butter and pour the omelette mixture in.
- Add 55ml of cold water to the HEATING PLATE using the MEASURING CUP.
- Place the EGG SHELF on top of the MAIN UNIT over the HEATING PLATE.

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**WARNING!** Do not place the **OMELETTE BOWL** directly onto the **HEATING PLATE**. It must always be placed on an **EGG SHELF** during use.

- Sit the OMELETTE BOWL on top of the EGG SHELF. Ensure the BOILER COVER is securely placed on top
  of the EGG SHELF, then plug in the Egg Boiler and switching on by pressing the POWER BUTTON.
- After 8 to 10 minutes, the indicator light will extinguish to indicate that the eggs are cooked. Depending
  on personal preference, you can stop the cooking process at any time by pressing the POWER BUTTON
  again.

**CAUTION:** If you wish to cook the eggs for longer, power off the appliance and make sure there is sufficient water to continue. If more water is needed, allow the appliance time to cool before removing the **OMELETTE BOWL** and **EGG SHELF** and refilling as necessary.

#### **HINTS & TIPS**

- For best results, cook with eggs that are at room temperature.
- Always use fresh eggs.
- Never lift the BOILER COVER during cooking as this will reduce the temperature and affect cooking results.
- When making poached eggs or omelettes, ensure you spray the POACHING BOWL with a little cooking
  oil to help release the eggs easier.
- Boiled eggs should be placed under cold running water and have their shells removed as quickly as
  possible to prevent dark rings from forming on the inside.

#### CLEANING & MAINTENANCE

**CAUTION**: Before carrying out cleaning or maintenance, disconnect the appliance from the mains.

- Allow the Egg Boiler to completely cool before cleaning.
- The EGG SHELVES, POACHING BOWL and BOILER COVER can be cleaned with warm water and mild detergent. Scrub gently using a soft sponge.

**NOTE:** Do not clean with wire wool or similar abrasive cleaning products in order to avoid surface damage.

• The removable components are all top shelf dishwasher-safe, however hand-washing is recommended.

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WARNING! Do not immerse the MAIN UNIT in water or any other liquids to clean.

 Ensure all parts are thoroughly dry before storing in a dry, well-ventilated place with the power cord loosely coiled.

### TROUBLESHOOTING

PROBLEM	SOLUTION			
THE EGG BOILER POWER LIGHT IS NOT LIT.	Ensure the plug is properly secured in the mains socket. Press the <b>POWER BUTTON</b> on the front of the Egg Boiler to switch on.			
EGGS ARE UNDERCOOKED OR OVERCOOKED.	Use medium sized eggs that are at room temperature or adjust the cooking time accordingly.			

# **CUSTOMER SERVICES**

If you are having difficulty using your product and require support, please contact hello@domu.co.uk

# DISPOSAL INFORMATION

Please recycle where facilities exist. Check with your local authority for recycling advice.

#### WARRANTY

To register your product and find out if you qualify for a free extended warranty, go to:

#### www.VonShef.com/warranty

Please retain a proof of purchase receipt or statement as proof of the purchase date.

The warranty only applies if the product is used solely in the manner indicated in this manual and all instructions have been followed accurately. Any abuse of the product or the manner in which it is used will invalidate the warranty.

Returned goods will not be accepted unless repackaged in its original packaging and accompanied by a relevant and completed returns form. This does not affect your statutory rights.

No rights are given under this warranty to a person acquiring this appliance second-hand or for commercial or communal use.

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#### Thank you for purchasing the 16 Egg Boiler.

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