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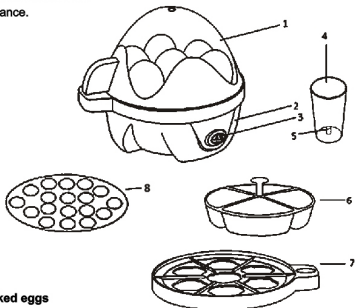
210.00 mm

Warnings:

1. This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
2. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
3. Children shall not play with the appliance.

PARTS LIST

1. Lid with a steam vent
2. Egg cooker
3. On/Off switch button
4. Measuring cup (150 ml)
5. Egg piercer
6. Poaching tray
7. Egg rack
8. Steam Plate



OPERATION

● **HARD, MEDIUM And SOFT Cooked eggs**

1. Place egg cooker on a clean, dry surface.
2. Remove lid and egg rack.
3. Determine the consistency of cooked eggs preferred (Hard, Medium or Soft).
4. Using the measuring cup, locate the consistency and number of eggs to be cooked. Fill it to the appropriate line with cold water. For best results, use distilled water, since tap water has minerals that can cause discoloration of the eggs.
5. Pour cold water into heating plate.
6. Place egg rack on top of base.
7. Prepare the number of eggs desired – you can cook up to 7 eggs at one time.
8. Using the egg piercer located on the bottom of the measuring cup, pierce the large end of each egg and place in egg rack (this will prevent eggs from breaking during cooking). Rinse the pin after use.
9. Close the lid
10. Power switch to the "on" position. Indicator light will light on.
11. When liquid is completely evaporated, the eggs will be cooked to the desired consistency. You will hear a buzzer signal – the eggs are ready.
12. Turn power switch to the "off" position.
note: once the unit cools off, it will automatically turn on again if the switch is not in the "off" position! After use, turn the button into "off" position.
13. Remove eggs immediately to prevent overcooking.
14. Run cold water over eggs.
15. eggs are now ready to serve.

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- Cooking time will vary depending on the number and size of eggs and consistency.
- Check some approximate cooking times in the chart below.

CONSISTENCY OF EGG	NUMBER OF EGGS	APPROX. COOKING TIME
SOFT	1-7	8-9 minutes
MEDIUM	1-7	13-14 minutes
HARD	1-7	16-18 minutes

POACHED EGGS

1. Place egg cooker on a clean, dry surface.
2. Remove lid and egg rack.
3. Fill measuring cup with cold water to the Medium 1-4 eggs line (you can also prepare soft or hard poached eggs if desired). Pour cold water into heating plate. Lightly wipe the poaching tray with oil or butter.
4. Lightly wipe the poaching tray with oil or butter. Break one egg for each poaching section – you can poach up to four eggs.
5. Place egg rack on base and place poaching tray on top of egg rack.
6. Close the lid.
7. Switch on the appliance. Indicator light will light on.
8. When liquid is completely evaporated, the eggs will be cooked to the desired consistency. You will hear a buzzer signal – the eggs are ready.
9. Turn power switch to the "off" position.
note: once the unit cools off, it will automatically turn on again if the switch is not in the "off" position! After use, turn the button into "off" position.
10. Remove eggs immediately to prevent over-poaching.
11. Use small spatula to remove poached eggs from tray. Number of poached eggs: 1-4. Approximate cooking time: 17 minutes.

STEAM COOKING FUNCTION

Should you wish to use the egg boiler to steam cook, for instance, small amounts of vegetables, place the Steam Plate on the egg rack (not directly on the water tank!) and place the vegetables to be steamed on the Steam Plate. The amount of water needed depends on the food to be steamed and the desired consistency. Do not exceed the measuring cup's maximum filling quantity (amount for one egg, hard boiled).

CLEANING AND MAINTENANCE

Caution! Unplug the device and let it cool down before cleaning.

Attention! Do not use alcohol, acetone, benzene, scouring cleaning agents, etc., to clean the synthetic parts of the device. Do not use hard brushes or metallic objects.

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1. Always unplug the appliance from the electrical outlet before cleaning.
2. Wash lid, egg rack and poaching tray in hot, soapy water.
3. Clean heating plate with a paper towel moistened with one tablespoon white vinegar. this removes any mineral deposits left behind from the water and also works as an antibacterial agent. you may wipe the heating plate using water and a damp cloth if desired.
note: if unit is not cleaned with white vinegar (see above) on a regular basis, minerals naturally occurring in water will build up and cause discoloration of eggshells. However, discoloration of the eggshells does not affect the taste of the eggs.
4. Wipe main body housing with a damp cloth.
5. Do not immerse in water.

ENVIRONMENT FRIENDLY DISPOSAL

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being. When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.



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Instruction Manual

neo **EGG BOILER**

Model: NEO-BOIL



220-240V~50/60Hz, 350W

Thank You For Choosing This Egg Boiler. This Appliance Has Been Designed And Manufactured To High Standards Of Engineering And With Proper Use And Care,As Described In This Instruction Manual,Will Give You Years Of Useful Service.Please Read These Instructions Carefully.

SAFETY INSTRUCTIONS AND WARNINGS

When using an electrical appliance, basic safety precautions should always be followed:

1. Make sure that your supply voltage corresponds with the voltage marked on the appliance.
2. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
3. Never place the appliance or its parts near a fire or heating object.
4. Never immerse the appliance or its parts into water or any other liquid.
5. Children should never be allowed to operate the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly.
7. Do not disconnect the appliance from the mains supply by pulling the cord.
8. Never try to repair the appliance on your own. Contact your seller for more information regarding the service.

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