

INSTRUCTIONAL MANUAL

EggGenieTM

Electric Egg Cooker

Take the guesswork out
of making perfect eggs



EGG GENIETM STYLE #8095E
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Please read all instructions prior to use.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Keep this appliance out of reach of children.
2. To protect against risk of electric shock, do not immerse cord, plug or unit in water.
3. The power outlet should be in accordance with the voltage of the appliance (120V).
4. Do not open lid while in use.
5. The bottom of the unit gets very hot during use. Never touch it unless the unit is off (unplugged) and completely cool.
6. Unplug unit from outlet when not in use. Allow the unit to cool completely before putting on or taking off parts and before cleaning the appliance.
7. Never use this appliance if it is damaged. Return appliance to the nearest authorized service facility for examination and/or repair.
8. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause hazards and is prohibited.
9. Do not let cord hang over edge of a table or counter, or touch hot surfaces.
10. Place the appliance on a leveled heat-resistant surface.
11. Be careful of the sharp steel pin located on the plastic egg tray.
12. When the eggs are being cooked, do not stand close to the opening in the clear plastic lid as steam will escape during use.
13. Do not use this appliance for other than its intended use.
14. A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over long cord.
15. Do not use extension cord as it can be pulled on by children causing the unit to tip over.



WARNING: CAUTION HOT SURFACES: This appliance generates heat and steam may escape during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

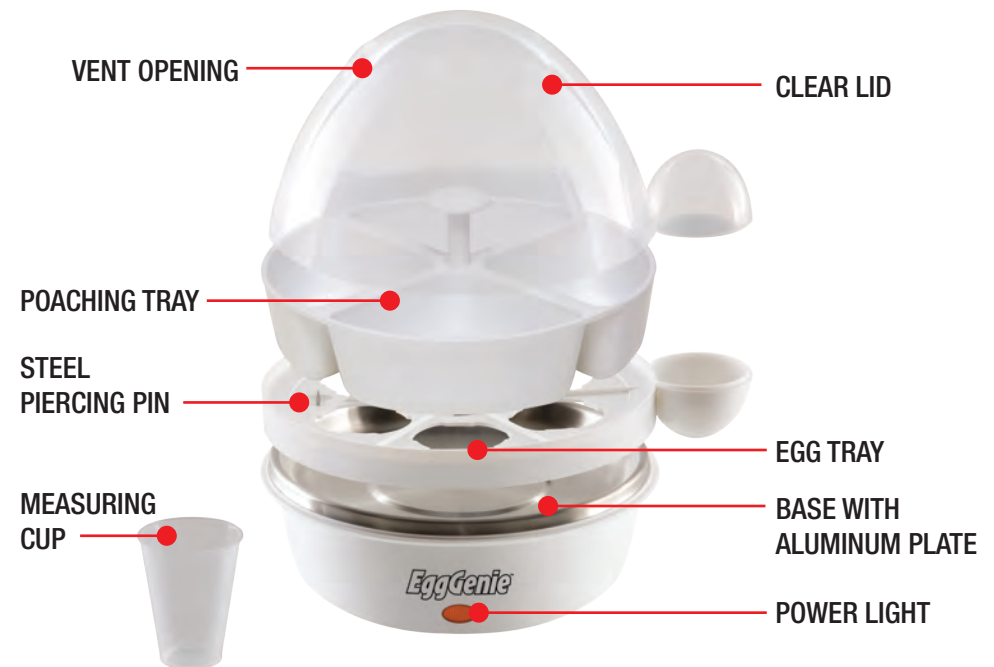
CAUTION: This appliance is hot during operation and retains heat for some time after being turned off. Allow metal parts to cool before cleaning.

- Position the appliance so that it is never against a wall or in a corner, against curtains or upholstery.
- Do not place anything on top of the appliance while it is operating or while it is hot.
- Do not touch the hot appliance surfaces while the unit is on or while cooling.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
- Do not leave this appliance unattended during use.
- 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

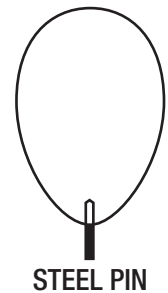
SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.



USAGE: for soft, medium and hard cooked eggs:

NOTE: Cooking times will vary depending on the size and number of eggs, temperature of eggs prior to cooking, temperature and amount of water used, altitude and length of time eggs remain in the cooker once the cooking cycle is finished (buzzing sound).

1. Open the clear plastic lid. Remove the egg tray, set aside.
2. Fill the bottom of aluminum plate with cold water (we recommend using distilled water to prevent discoloration of the eggs) using the provided measuring cup. The lines on the cup indicate the amount of water to pour into the aluminum plate for the desired consistency: hard, medium or soft, and the number of eggs cooked (1-7).
3. Place egg tray on top of the base.
4. **CAUTION:** The steel pin on the egg tray is extremely sharp. Using the steel pin, located on the egg tray, make a small hole in the pointy end of the egg. See Diagram above. This allows any steam that might build up to escape to avoid breakage of the eggs.
5. The egg tray can fit up to 7 eggs. Place each egg with hole pointed upward. Make sure that the egg does not come in direct contact with the aluminum plate while sitting in the egg tray.
6. Make sure your hands are dry. Plug the unit into the power outlet. The power indicator light will go on. When the eggs are being cooked, do not stand close to the vent opening in the clear plastic lid as steam will escape during use.



7. When the water is completely evaporated, the eggs would be cooked to the desired consistency. Cooking time will depend on the number of eggs and consistency.
8. Once the eggs are done, you will hear a continuous buzzing sound until the appliance is manually shut off (unplugged). Unplug the appliance. **NOTE:** Always unplug the unit to prevent overcooking the eggs.
9. Let it cool with the clear plastic lid on.
10. When cooled, lift the clear plastic lid, be careful as some steam may escape. Lift up the egg tray by its sides. Do not touch the aluminum plate as it may be hot.
11. Remove all eggs. Run cold water over eggs. Eggs are now ready to serve.

USAGE: for poached eggs

1. Open the clear plastic lid. Remove the egg tray, set aside.
2. Fill the bottom of aluminum plate with cold water (we recommend using distilled water) using the provided measuring cup. Fill to the Medium (1-4 eggs) line.
3. Break one egg for each poaching section – cooks up to four poached eggs.
4. Place egg tray on top of the base and place poaching tray on top of egg tray. Then place the clear plastic lid on top of the unit. Refer to Diagram on page 3.
5. Make sure your hands are dry. Plug the unit into the power outlet. The power indicator light will go on. When the eggs are being cooked, do not stand close to the vent opening in the clear plastic lid as steam will escape during use.
6. When the water is completely evaporated, the eggs will be poached. See poached eggs above.
7. Once the eggs are done, you will hear a continuous buzzing sound until the appliance is manually shut off (unplugged). Unplug the appliance. **NOTE:** Always unplug the unit to prevent overcooking the eggs.
8. Let it cool with the clear plastic lid on.
9. Use small spatula to remove poached eggs from tray.



HELPFUL TIPS:

- To check the freshness of the eggs, simply place in the bowl with cool water. Fresh eggs will sink, older eggs will float.
- Do not leave the cooked egg dishes in room temperature for more than 2 hours, to prevent the bacteria from developing.
- Refrigerate hard boiled eggs in the shell when saving for future use (up to 1 week), use eggs out of the shell immediately.
- Fresher eggs are harder to peel than eggs that are a little older.
- To peel hard boiled eggs easily, place it on the flat surface and gently roll back and forth with the palm of your hand to crack the egg. Then dip it in the bowl of cold water and begin peeling from the pointy side of the egg.

- For best results, place newly cooked eggs into the bowl of cold water for fast cool down. This will prevent the dark ring developing around the yolk.
- To serve soft or medium cooked eggs out of the shell, break the middle of the egg with the knife and scoop out the egg out of each half. Enjoy it on a piece of toast or simply as is.

CLEANING:

- Always unplug the unit from the electrical outlet prior to cleaning. Let it cool completely.
- Wash ONLY the clear plastic lid and egg tray in warm soapy water. Be extra careful of the sharp steel pin located on the egg tray when cleaning.
- Do not submerge the base of the unit in water, or wash it under running water.
- Wipe off any water left on the bottom of the aluminum plate.
- To remove mineral build-up on the aluminum plate, moisten cloth or paper towel with 1-2 tablespoons of white vinegar and wipe it clean. This removes any mineral deposits left behind from the water.
- When done, place egg tray back into the unit, and replace the clear plastic cover for storage. You may store the measuring cup inside the unit.

RECIPES:

SMOKED SALMON DEVILLED EGGS



- 7 hard-boiled eggs
- 2-ounce of smoked salmon, chopped fine
- 1/4 cup mayo
- 1 teaspoon Dijon mustard
- Kosher salt and freshly ground black pepper to taste
- 1 tablespoon finely chopped green onions (scallions)
- additional smoked salmon for garnish (optional)

Prepare hard boiled eggs in the Egg Genie. Remove eggs and place in cold water to cool. Peel the eggs and cut in half lengthwise. Carefully scoop out the yolks, place in medium mixing bowl. To the yolks, add the salmon, mayo, mustard, and salt and pepper. Mix well until smooth (add a little more mayonnaise if needed). Put the mixture in pastry bag and fill egg whites halves (or carefully spoon in). Sprinkle with chopped green onions and top each half with a small slice of smoked salmon. Put filled eggs on lettuce leaves or fresh herbs on serving dish and serve.

- 1 tablespoon butter
- 1 tablespoon flour
- 1 cup milk
- Salt and pepper to taste
- 7 hard-boiled eggs, halved or sliced

Prepare hard boiled eggs in the Egg Genie. Remove eggs and place in cold water to cool. Peel the eggs. Melt butter in the saucepan over low heat, do not let butter brown. Stir in flour. Pour in milk, stirring until thickened. Add salt and pepper to taste. Remove from heat. Spoon over halved hard boiled eggs. Garnish with fresh parsley leaves. You may also transfer sauce to serving dish, and carefully add egg slices.

2 English muffins, halved horizontally
4 slices baked ham or Canadian bacon
4 poached eggs
Parsley or chives, for garnish

Hollandaise Sauce

3 egg yolks	1/2 cup white wine
1 tablespoon freshly squeezed lemon juice	1 tablespoon white vinegar
1/2 cup unsalted butter, cut into pieces	Salt and pepper to taste

Toast English muffin slices until golden brown, spread with 1 teaspoon of butter. In a large frying pan, cook ham or Canadian bacon slices until lightly browned and place them on each English muffin half. Prepare poached eggs in the Egg Genie. While the eggs are poaching, make the Hollandaise sauce (see directions below). Remove poached eggs from tray with small spatula.

Hollandaise sauce: Vigorously whisk egg yolks and lemon juice in medium saucepan over very low heat. Add butter and white wine, whisk until melted. Next, add white vinegar, salt and pepper. Continue whisking vigorously until all butter is melted and sauce is thickened. NOTE: If the sauce begins to separate, add 2 teaspoons of water to the sauce mixture and whisk briskly until the mixture has combined together to form a creamy sauce. Keep warm until ready to serve.

Top each English muffin half with one poached egg. Spoon warm Hollandaise Sauce over eggs and garnished with a sprig of parsley or chopped chives.

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