

PRESTO®

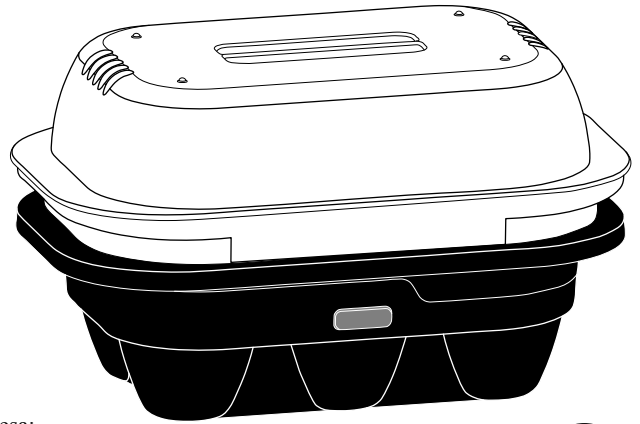
easy store electric

Egg Cooker

- Makes hard-, medium-, and soft-cooked eggs in minutes.
- Cooks medium, large, extra-large, and jumbo eggs.
- Easy egg storage. Simply place covered tray with cooked eggs in fridge.
- Cord wraps and stores neatly in base of unit.


Estas instrucciones también están disponibles en español. Para obtener una copia impresa:

- Descargue en formato PDF en www.GoPresto.com/espanol.
- Envíe un correo electrónico a contact@GoPresto.com.
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.



INSTRUCTIONS

Visit us at www.GoPresto.com

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using this appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against the risk of electrical shock, do not immerse cord, plug, or egg cooker base in water or other liquids.
4. Close supervision is necessary when any appliance is used near children.
5. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on and taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or in the event the appliance malfunctions or is dropped or damaged in any manner. Return this appliance to the Presto Factory Service Department for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries. Use only genuine Presto® accessory attachments and replacement parts.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use this appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

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.

A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. An extension cord may be used if care is properly exercised in its use.

If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Connect the power supply cord to a 120VAC electrical outlet only.

Getting Acquainted

Before first use, become familiar with the egg cooker parts (Fig. A) and read the instructions carefully.

Turn the egg cooker base over and uncoil the cord. Wash the egg cooker parts as instructed in step 2 on page 3.

Egg Cooker Tips

- Always wash hands, surfaces, and utensils that have come in contact with raw eggs.
- Before and after cooking, store eggs on the lower shelf in your refrigerator at a temperature at or below 40°F.
- Check eggs for cracks before cooking. If eggs have superficial cracks, they are best used for poaching or in baking rather than hard-, medium-, or soft-cooking. Cracks in eggs may allow some of the contents to leak out during cooking.
- Piercing eggs before cooking should be avoided. Bacteria can enter the egg if the piercer or needle is not sterile. Additionally, piercing causes superficial cracks in the shell through which bacteria can enter after cooking.
- The eggs are cooked by steam and it is the amount of water used that determines the cooking time. It may be necessary to adjust the cooking time to achieve the degree of doneness you prefer. Use additional water to increase the cooking time and the doneness of the eggs; use less water to reduce the cooking time.
- If cooking less than 6 eggs, position the eggs in any of the larger openings. There is no need to arrange the eggs in a particular order.
- Eggs that are older are easier to peel than those that are fresh. As the egg ages, the air cell between the egg and the shell membrane increases in size and helps separate the egg from the shell.
- For easier peeling, crack the shell all over by gently tapping the egg on the countertop and then roll it between your hands to loosen the shell. Peel off the shell starting at the large end. Hold the egg under running water or dip it in water to make peeling easier.
- Hard-cooked eggs should be refrigerated within two hours after cooking and used within one week.

How to Use

Place the egg cooker base on a dry, level surface. To avoid steam damage to cabinets, position the unit so it is not directly under cabinets.

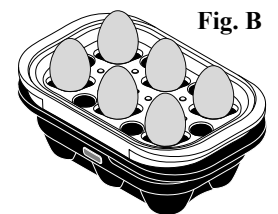
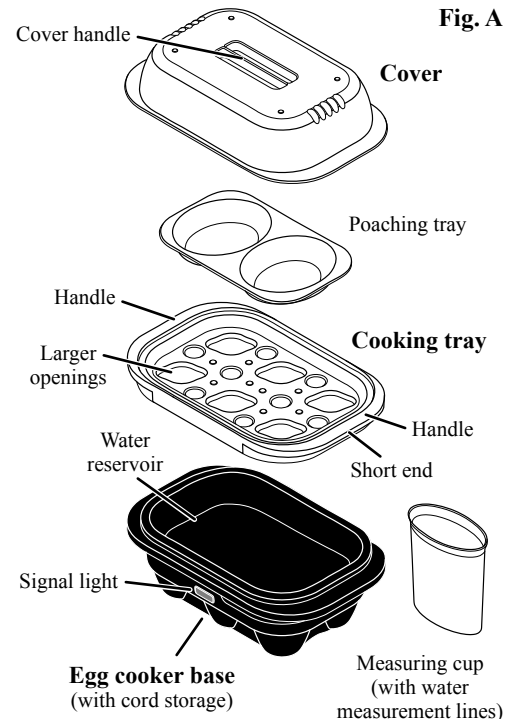
CAUTION! It is normal for steam to escape from the cover during cooking. To prevent steam burns, keep well away from the vents.

How to Make Hard-, Medium-, and Soft-Cooked Eggs

1. Determine the number of eggs you want and how you want them prepared. Fill the measuring cup with the appropriate amount of water, as marked on the measuring cup, and pour into the water reservoir. (The amount of water is also indicated in the cooking guide on page 3.)
2. Place the cooking tray on the egg cooker base.
3. Position up to 6 cold, medium or large eggs upright in the larger openings in the cooking tray (Fig. B). If using extra-large or jumbo eggs, lay up to 6 eggs on their sides in these openings. **CAUTION!** For food safety, do not use room temperature eggs. Always keep eggs in the refrigerator until you are ready to cook them.
4. Place the cover over the eggs. Make sure the cover rests on the cooking tray. If it does not, angle the eggs slightly in the openings so the tops of the eggs do not come in contact with the cover.
5. Plug in the unit and the signal light will come on.

There is no need to set a timer as the egg cooker will shut off automatically when cooking is complete. The cooking time is determined by the amount of water in the reservoir and the number of eggs in the unit. See the cooking guide on page 3 for approximate cooking times.

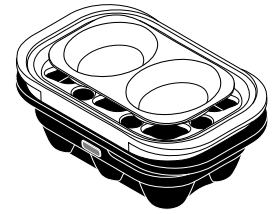
6. When cooking time is up, the signal light will go out and you will hear a buzzing sound. Unplug the unit.
7. Remove the cover. Grasp the handles on the short ends of the cooking tray (Fig. A) and carefully lift it off the egg cooker base.
8. Place the tray of eggs in a pan of cold water and cool eggs for 10 minutes. This will stop the cooking process. If consuming the eggs right away, cool the eggs just until they are comfortable enough to peel.
9. To store, leave the cooked eggs in the tray, place the cover on the tray, and refrigerate.



How to Make Poached Eggs

1. Fill the measuring cup with the appropriate amount of water, as marked on the measuring cup, and pour into the water reservoir.
2. Place the cooking tray on the egg cooker base.
3. Apply a thin coating of vegetable oil or no-stick cooking spray to the poaching tray. Add 1 or 2 cracked, cold eggs to the poaching tray.
4. Set the poaching tray on top of the cooking tray (Fig. C). Place the cover over the poaching tray and plug in the unit.
5. When the cooking time is up, the signal light will go out and you will hear a buzzing sound. Unplug the unit.
6. Remove the cover. Grasp the handles on the short ends of the cooking tray (Fig. A), carefully lift it off the egg cooker base, and set it on the counter.
7. Lift the poaching tray off of the cooking tray. Tilt the tray slightly and pour off any condensation on top of the eggs. Flip the egg(s) onto a plate for serving. If necessary, run a knife around the edge of the poached egg to loosen it from the tray.

Fig. C



Cooking Guide

The amount of water and times in the cooking guide below are for medium to large eggs that have been removed from refrigeration just prior to cooking.

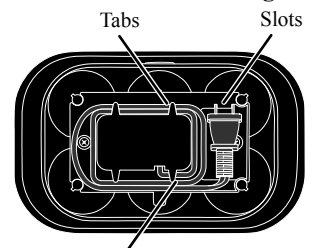
Style	Number of Eggs	Liquid	Time*
Soft	1-3	50 ml	11-14 minutes
	4-6	40 ml	11-14 minutes
Medium	1-3	70 ml	13-15 minutes
	4-6	52 ml	13-15 minutes
Hard	1-3	100 ml	17-19 minutes
	4-6	75 ml	17-19 minutes
Poached	1-2	52 ml	9-10 minutes

*Cooking times may vary depending on household voltage, altitude, and personal preference. If you prefer firmer eggs, allow the eggs to remain in the cooker 1-2 minutes after the buzzer sounds. If eggs are too firm, use slightly less water.

Care, Cleaning, and Storage

1. Always unplug and allow the egg cooker to cool before cleaning.
2. Wash the cooking tray, poaching tray, measuring cup, and cover in warm, soapy water. Rinse and dry thoroughly. The cooking tray, poaching tray, and measuring cup are dishwasher safe (top rack); however, the cover should NOT be washed in the dishwasher.
3. When exposed to steam, some egg shells leave a residue on the surface of the water reservoir. To remove, wash the surface of the reservoir with a damp cloth. If necessary, gently scrub the surface with a nylon mesh pad, such as a Scotch-Brite* Multi-Purpose Scrub sponge. Do not use steel wool or abrasive cleaners. When needed, wipe the egg cooker base with a damp cloth. **Never immerse the egg cooker base in water or any other liquid.**
4. Mineral content in water varies from place to place. In some areas, this may result in the formation of mineral deposits on the surface of the water reservoir. To remove the deposits, pour ½ cup water and ½ cup vinegar into the reservoir. Plug in the unit and heat for 10 minutes. Unplug and allow solution to cool. Pour out solution. Wipe the surface with a damp cloth, then dry.
5. For storage, turn the base over and wrap the cord counterclockwise under the four tabs on the bottom of the base (Fig. D). Then insert the plug prongs into the slots to secure the cord. Turn the base right side up and stack the parts onto the base as follows: poaching tray, cooking tray, measuring cup, and cover.

Fig. D



Wrap cord counterclockwise

*Scotch-Brite is a trademark of 3M Company.
Presto is not affiliated with this company.

Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8:00 AM to 4:00 PM (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Write: National Presto Industries, Inc., Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible. When contacting the Consumer Service Department, please indicate the model and series numbers for the egg cooker. These numbers can be found on the bottom of the egg cooker base. Please record this information:

Model Number _____ Series _____ Date Purchased _____

The Presto Factory Service Department is equipped to service Presto® appliances and supply genuine Presto® replacement parts. Genuine Presto® replacement parts are manufactured to the same exacting quality standards as Presto® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine Presto® replacement parts. “Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine Presto® replacement parts, look for the Presto® trademark.

Canton Sales and Storage Company, Presto Factory Service Department
555 Matthews Drive, Canton, MS 39046-3251

Product Registration

IMPORTANT: Please go online and register this product within ten days of purchase. Proper registration will serve as proof of purchase in the event your original receipt becomes misplaced or lost. Registration will not affect warranty coverage but may expedite the processing of warranty claims. The additional information requested will help us develop new products that best meet your needs and desires. To register the product, visit www.GoPresto.com/registration or simply scan this QR code. If you do not have computer access, contact the Consumer Service Department at 1-800-877-0441.



Presto® Limited Warranty

(Applies only in the United States)

This quality Presto® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. **Outside the United States, this limited warranty does not apply.**

To obtain service under the warranty, please call our Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you will be instructed to send your Presto® appliance to the Presto Factory Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include your name, address, phone number, and the date you purchased the appliance as well as a description of the problem you are encountering with the appliance.

We want you to obtain maximum enjoyment from using this Presto® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse, disassembly, alterations, or neglect will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto’s personal pledge to you and is being made in place of all other express warranties.

National Presto Industries, Inc., Eau Claire, WI 54703-3703

Form 4050-056C