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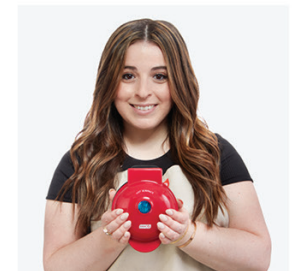
# ULTIMATE DELUXE EGG COOKER

Instruction Manual | Recipe Guide

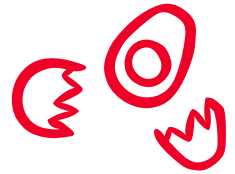


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# ULTIMATE DELUXE EGG COOKER



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# IMPORTANT SAFEGUARDS

## IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

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

- Read all instructions before use.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- Only use the appliance on a stable, dry surface.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
- Use extreme caution when handling the Measuring Cup as it contains a sharp Pin on the bottom of the cup which may cause injury.
- Only use approved ingredients with this appliance. Other ingredients may damage the appliance.
- NEVER place the Poaching Tray or Omelette Bowl directly on the Heating Plate. Always place on top of the Boiling Tray.
- The Egg Cooker will turn on when plugged in and the power switch has been activated. When all the water has evaporated from the Heating Plate, a buzzer will sound, and the Heating Plate will turn off. If the switch is not turned off immediately, the Heating Plate will cycle on and off until the Egg Cooker is turned off.
- Do not touch the Heating Plate when the Egg Cooker is hot. Use the handles.
- Keep hands and utensils away from Heating Plate while cooking eggs to reduce the risk of injury or damage to the Egg Cooker.
- Make sure the Lid is securely in place before turning on the appliance.
- Warning! The Lid becomes hot. When eggs are done, carefully remove the Lid by the Cover Handle. Allow the Lid to cool completely before touching or cleaning.
- Warning: The Lid and Base Ring get hot when in use. When eggs are done, carefully remove the Lid by the handle and the Base Ring with a towel or oven mitt. Allow the parts to cool completely before touching or cleaning.
- DO NOT place the Lid in the locked position while using the Egg Cooker as this will increase the risk of injury when removing the Lid once eggs have cooked.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids. The Egg Cooker is NOT dishwasher safe.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.

# IMPORTANT SAFEGUARDS

- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Do not put your hands or other foreign objects into the Egg Cooker while it is operating. If food spills into the Heating Plate, make sure the Egg Cooker is turned off and cooled before cleaning.
- **WARNING: Hot steam!** Never place your hands or arms over the Steam Vent while the appliance is in use.
- Make sure the Egg Cooker is off before removing the eggs.
- Internal base and contents (water and eggs) of the Egg Cooker are hot when in use. Let cool before handling and/or cleaning.
- Unplug the appliance and allow to cool prior to assembly/disassembly, moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- When cleaning the Body of the appliance, do not submerge in water or other liquids. Instead, wipe down with a soft, damp cloth. The Egg Cooker is NOT dishwasher safe.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 Monday - Friday or by email at support@bydash.com.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the appliance can result in property damage or even in personal injury.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in 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 to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is 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. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. 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.

**IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.**

# GARANTIES IMPORTANTES

## GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION ET ENTRETIEN

Lors de l'utilisation d'appareils électriques, il faut toujours respecter les précautions de sécurité de base, notamment:

- Lors de l'utilisation d'appareils électriques, il faut toujours respecter les précautions de sécurité de base, notamment:
- Lisez toutes les instructions avant utilisation.
- Retirez tout sac ou emballage de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
- Assurez-vous que l'appareil est minutieusement nettoyé avant utilisation.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
- N'utilisez l'appareil que sur une surface stable et sèche.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- Cet appareil peut être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites ou qui manquent d'expérience et de connaissances, à condition qu'elles aient reçu une supervision ou des instructions concernant l'utilisation de l'appareil en toute sécurité et qu'elles comprennent les risques encourus.
- Cet appareil n'est pas un jouet. Ne laissez pas d'enfants utiliser cet appareil. Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- Soyez extrêmement prudent lorsque vous manipulez la tasse à mesurer, vu qu'elle comporte une tige pointue au fond de la tasse susceptible de blesser.
- Utilisez uniquement des ingrédients autorisés avec cet appareil. Tout autre ingrédient est susceptible de l'endommager.
- Ne posez JAMAIS le plateau à pocher ou le bol à omelette directement sur la plaque chauffante. Posez-les toujours sur le plateau à bouillir.
- Assurez-vous que le couvercle est bien en place avant d'allumer l'appareil.
- Le cuiseur à oeufs deluxe s'allume lorsqu'il est branché et que l'interrupteur d'alimentation a été activé. Lorsque toute l'eau s'est évaporée de la plaque chauffante, un signal sonore retentit et la plaque chauffante s'éteint. Si l'interrupteur n'est pas éteint immédiatement, la plaque chauffante s'allume et s'éteint jusqu'à ce que le cuiseur à oeufs deluxe soit éteint.
- Ne touchez pas la plaque chauffante lorsque le Egg Cooker. Utilisez les poignées.
- Gardez vos mains ainsi que les ustensiles à distance de la plaque chauffante lorsque vous faites cuire des œufs pour réduire le risque de blessures ou de dommages du/de la/de l'Egg Cooker.
- **AVERTISSEMENT!** Le couvercle devient chaud. Lorsque les œufs sont cuits, retirez prudemment le couvercle en le tenant par la poignée. Laissez le couvercle refroidir complètement avec de le toucher ou nettoyer.
- Attention: le couvercle et l'anneau de base deviennent chauds lors de l'utilisation. Lorsque les oeufs sont cuits, retirez délicatement le couvercle par la poignée et l'anneau de base avec une serviette ou un gant de cuisine. Laissez les pièces refroidir complètement avant de les toucher ou de les nettoyer.
- Afin d'éviter les risques de feux, d'électrocution,

# GARANTIES IMPORTANTES

ou de dommages corporels, ne mettez pas le cordon, la prise ou l'appareil dans ou à proximité de l'eau ou d'autres liquides. Le Egg Cooker n'est PAS lavable en machine.

- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.
  - Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car ils pourraient entraîner un feu, une électrocution ou un dommage corporel.
  - Ne posez pas vos mains ou d'autres corps étrangers dans le Egg Cooker lorsqu'il est en marche. Si des aliments se versent sur la plaque chauffante, assurez-vous d'éteindre le Egg Cooker et de le laisser refroidir avant de nettoyer.
  - NE verrouillez PAS le couvercle pendant l'utilisation du Egg Cooker pour éviter d'augmenter le risque de blessures au moment de retirer le couvercle une fois les œufs cuits.
  - ATTENTION: vapeur chaude! Ne placez jamais vos mains ou vos bras sur le trou de vapeur lorsque l'appareil est en marche.
  - Assurez-vous d'éteindre le Egg Cooker avant de retirer les œufs.
  - La base interne ainsi que le contenu (eau et œufs) du Egg Cooker chauffent lorsque ce dernier est en marche. Laissez refroidir avant de le manipuler et/ou nettoyer.
  - Débrancher l'appareil et laissez refroidir avant montage/démontage, déplacement, nettoyage ou entreposage. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
  - Lors du nettoyage du corps de l'appareil, ne l'immergez pas dans de l'eau ou d'autres liquides. Essuyez-le plutôt avec un chiffon doux et humide.
- Le Egg Cooker ne va PAS au lave-vaisselle.
- N'utilisez pas cet appareil avec un cordon endommagé, une prise endommagée, ou si l'appareil est défaillant, s'il est tombé ou endommagé de quelque façon. Pour toute inspection, réparation ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
  - Pour toute question liée à l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 du lundi au vendredi, ou par courriel à [support@bydash.com](mailto:support@bydash.com).
  - StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
  - Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
  - Cet appareil a une fiche polarisée (un des brins est plus large que l'autre). Afin de réduire le risque d'électrocution, cette fiche ne s'insère dans la prise électrique que d'une façon. Si la fiche ne s'insère pas complètement dans la prise, inversez la fiche. Si elle ne s'insère toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.
  - Un cordon d'alimentation court doit être fourni afin d'éviter le risque d'emmêlement ou de trébuchement lié aux cordons plus longs. Une rallonge peut être utilisée à condition de faire attention. Si une rallonge est utilisée, la puissance électrique indiquée sur la rallonge doit être au moins aussi grande que celle de l'appareil. Si l'appareil est connecté à la terre, la rallonge doit être un cordon tripolaire avec prise de terre. La rallonge doit être disposée de manière à ne pas reposer sur le comptoir ou sur la table où elle peut être tirée par un enfant ou source de trébuchement involontaire.

**GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION ET ENTRETIEN**

# PARTS & FEATURES





# PARTS & FEATURES



Large Boiling Tray



Small Boiling Tray



2 Silicone Egg  
Bite Trays



Omelette Bowl



4-Egg Poaching Tray



3-Egg Poaching Tray



Pin  
Measuring Cup

# USING THE EGG COOKER

## SOFT, MEDIUM, AND HARD-BOILED EGGS:

Below are guidelines for appropriate cook times for cold large eggs, taking note that extra large or jumbo eggs may require additional water and time to achieve desired results. This Egg Cooker is equipped with a Precision Thermal Sensor. When it senses that all water has evaporated from the Heating Plate, it will stop cooking and a chime will sound to indicate that eggs have finished cooking. While the Cooker will stop cooking when the chime sounds, the Power Button must be pressed manually or the chime will continue to sound.

STYLE	# OF EGGS	AMOUNT OF WATER	TIME
Soft-Boiled	6	2.25 oz.	8 min
	12	1.75 oz.	10 min
Medium Egg	6	2.75 oz.	11 min
	12	2 oz.	13 min
Hard-Boiled	6	5 oz.	18 min
	12	3.5 oz.	20 min

### NOTE!



For higher altitudes, add up to 25% more water to the Egg Cooker to ensure best results.

# USING THE EGG COOKER

## OMELETTES & POACHED EGGS:

For omelettes and poached eggs, fill the Measuring Cup with water to the designated Poached/Omelette Line. This line is applicable for 7 poached eggs or an omelette made with 2-3 eggs.

## MIX AND MATCH

The Ultimate Deluxe Egg Cooker facilitates cooking multiple eggs in a variety of cooking styles at one time. Please refer to the following guidelines.

COMBINATION	AMOUNT OF WATER
4 poached eggs + 4 soft boiled eggs	3 ounces
7 mini omelettes	4 ounces
4 mini omelettes + 4 hard boiled eggs	4 ounces



Use extreme caution when handling the Measuring Cup. There is a sharp Pin for piercing eggs on the bottom of the Cup which may cause injury.

# BOILING EGGS



- 1** Make sure the Egg Cooker is unplugged before starting. Pierce the larger end of each egg using the Pin attached to the bottom of the Measuring Cup **(photo A)**.
- 2** Determine preferred cooking style, and use the Measuring Cup to pour the appropriate amount of cold water onto the Heating Plate **(photo B)**.



Use extreme caution when handling the Measuring Cup. There is a sharp Pin for piercing eggs on the bottom of the Cup which may cause injury.

# BOILING EGGS



- 3** Place Large Boiling Tray on Body (**photo C**). Place 8 eggs in the designated spots in the tray with the pierced ends pointing up. Do not let the eggs touch the Heating Plate.

**Note:** When making fewer than a dozen eggs, the Large Boiling Tray or the Small Boiling Tray can be used. If only using the Large Boiling Tray, the Lid can be placed right over the Base Ring without the Small Boiling Tray.

- 4** Place Base Ring over Large Boiling Tray (**photo D**).

# BOILING EGGS



- 5 Set Small Boiling Tray on top of Base Ring (**photo E**).
- 6 Place an egg in each of the designated openings in the Small Boiling Tray with the pierced ends pointing up (**photo F**).

# BOILING EGGS



- 7 Cover with Lid and plug in Egg Cooker. Press the Power Switch on the Body to start cooking (**photo G**).
- 8 When the eggs are finished cooking, a chime will sound. Press the Power Switch to silence the chime. Actual cooking time will depend on number of eggs and desired style. Remove the Lid by using the Lid Handle (**photo H**) and remove eggs with heat-resistant tongs. Do not touch the parts with bare hands as they will be hot!



Soak eggs in ice water or run under cold water immediately after removing from the Egg Cooker to stop the cooking process and make peeling easier.

# USING THE POACHING TRAYS



- 1 Fill the Measuring Cup with cold water to the Poached/Omelette Line. Pour cold water onto the Heating Plate **(photo A)**.
- 2 Place Large Boiling Tray on the Body first and then place the 4-Egg Poaching Tray on top. Grease Poaching Trays with a light coating of cooking oil for easy release. Break an egg into each poaching section **(photo B)**.

## NOTE!



Never place the Omelette Bowl or Poaching Tray directly on top of the Heating Plate or it may melt. Only place the Omelette Bowl & Poaching Tray on top of the Boiling Tray for cooking.



# USING THE POACHING TRAYS



- 3** Place Base Ring over Large Boiling Tray. Then place Small Boiling Tray over Base Ring and set the 3-Egg Poaching Tray on top. Grease the Poaching Tray with a light coating of cooking oil and break an egg into each poaching section (**photo C**).
- 4** Cover with the Lid and plug in the Rapid Egg Cooker (**photo D**). Press the Power button to begin cooking. After a few minutes, a chime will sound indicating that eggs are done cooking. Press the Power Button to silence the chime and power off the Cooker. Use tongs (not hands) to remove the Tray from the Cooker.

# USING THE OMELETTE BOWLS



- 1 Fill the Measuring Cup with cold water to the Poached/Omelette Line. Pour cold water onto the Heating Plate **(photo A)**.
- 2 Grease the Omelette Bowl with a light coating of cooking oil. Whisk eggs in a bowl before pouring into Omelette Bowl. Place Large Boiling Tray on the Body and place Omelette Bowl on top **(photo B)**.

## NOTE!



Never place the Omelette Bowl or Poaching Tray directly on top of the Heating Plate or it may melt. Only place the Omelette Bowl & Poaching Tray on top of the Boiling Tray for cooking.

# USING THE OMELETTE BOWLS



- 3 Place Base Ring on the Body. Cover with the Lid (**photo C**) and plug in the Egg Cooker. Press the Power button to begin cooking. After a few minutes, a chime will sound indicating that eggs are done cooking. Press the Power Button to silence the chime and power off the Cooker. Use tongs (not hands) to remove Omelette Tray from the Cooker. It is normal for eggs to expand while cooking. They will contract once the Lid has been opened.

## CHEF TIP!



To make mini omelettes, whisk each egg individually and cook in Poaching Trays (one egg per each poaching section). Four ounces of water on the Heating Plate will make 7 mini omelettes.

# USING THE EGG BITE TRAYS



- 1** To make Egg Bites, fill the measuring cup with cold water to the “6 Hard” marking on the side of the Measuring Cup. Pour cold water onto the Heating Plate (**photo A**).
- 2** Grease the molds of the Egg Bite Tray with a light coating of cooking oil for easy release. Place Large Boiling Tray on the Body and place Egg Bite Tray on top. Fill Egg Bite Molds about  $\frac{3}{4}$  full with eggs and any additional ingredients (**photo B**).

# USING THE EGG BITE TRAYS



- 3** Place the Base Ring over Large Boiling Tray. Then place the Small Boiling Tray over Base Ring and put the second Egg Bite Tray on top. Grease the second Egg Bite Tray with a light coating of cooking oil and fill Egg Bite Molds about  $\frac{3}{4}$  full with ingredients (**photo C**).
- 4** Cover with the Lid and plug in the Egg Cooker. Press the Power Button to begin cooking (**photo D**). After a few minutes, a chime will sound indicating that eggs are done cooking. Press the Power Button to silence the chime and power off the Cooker. Use tongs (not hands) to remove Egg Bite Tray from the Cooker. It is normal for eggs to expand while cooking. Once cool enough to touch, release egg bites from Egg Bite Tray by flipping the Tray over onto a serving plate and popping bites out of molds.

# CLEANING & MAINTENANCE



**WARNING:** During and after use, the appliance will be hot. Do not attempt to clean your Ultimate Express Egg Cooker until the appliance has cooled. Do not submerge the Body in water or other liquids. The Body of the appliance is NOT dishwasher safe.



## CLEANING THE EGG COOKER

- Before attempting to clean or move the Egg Cooker, unplug it and allow it to cool completely.
- The Base of the Egg Cooker is NOT dishwasher safe and cannot be submerged in water. It must be hand washed. To clean, use a damp cloth to wipe down the Base and the Heating Plate (**photo A**).
- The Egg Cooker Accessories and Lid are dishwasher safe on the top rack and can also be hand washed using a soap and warm water.
- Before storing, dry all parts thoroughly. To store, place the accessories on the Heating Plate and cover with the Lid.

# CLEANING & MAINTENANCE

## **CLEANING THE HEATING PLATE:**

- This Egg Cooker will not rust. Over time, the Egg Cooker may begin to develop some mineral deposits on the Heating Plate. While this may look like rust, it is merely the residue of natural minerals present in your water.
- To remove residue, clean the Heating Plate with a mild solution of water and vinegar (10 parts water, one part vinegar).
- A cleaning eraser sponge can also be used to remove residue from the Heating Plate. To clean, wet the sponge with warm water and gently scrub in a circular motion.

# TROUBLESHOOTING

Although the Egg Cooker is simple to use and durable, please refer to the following list if problems occur:

ISSUE	SOLUTION
<b>The Indicator Light does not turn on.</b>	<p>Ensure that the power cord is plugged into the power outlet.</p> <p>Check to make sure the power outlet is operating correctly.</p> <p>Press the power switch (located on the front of your Egg Cooker).</p> <p>Determine if a power failure has occurred in your home, apartment, or building.</p>
<b>The eggs are over or under cooked.</b>	<p>Use the Measuring Cup to determine the appropriate amount of water needed to make your eggs.</p> <p>Refer to the recommended cooking times for soft/runny, medium, and hard boiled eggs.</p> <p>If overcooked, make sure to remove the eggs from the cooker immediately after the chime sounds.</p> <p>Make sure that the Heating Plate, Lid, and accessories are completely dry before adding the appropriate amount of water to the Heating Plate and cooking the eggs.</p> <p>If undercooked, leave eggs in the Egg Cooker for a few extra minutes with the Lid on before serving.</p>





eggs benedict  
on page 30!



# RECIPE GUIDE



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# CLASSIC DEVILED EGGS

*Prep Time: 5-7 minutes • Cook Time: 5 minutes • Serves: 8-10*

## *Ingredients:*

12 hard-boiled eggs, cooled  
2/3 cup mayonnaise  
1/4 cup Dijon-style mustard  
1/4 teaspoon salt  
Paprika, chives, and dill, to garnish

## *Directions:*

1. To boil eggs, follow the steps on page 12. Once complete, place boiled eggs in a bowl of ice water for 15 minutes. Peel eggs and cut in half lengthwise. Remove the yolks, place in a large bowl, and mash them into a paste with a fork.
2. Mix in the mayonnaise, mustard, and salt. Spoon the mixture into the egg white halves.
3. Place the eggs in the refrigerator until they are ready to be served. When ready to serve, garnish with paprika and freshly cut chives and dill.
4. Serve and enjoy this devilishly delicious dish!



# TOMATO & SPINACH FRITTATA

*Prep Time:* 3-5 minutes • *Cook Time:* 7-8 minutes • *Serves:* 1-2

## *Ingredients:*

3 eggs (or 2 egg whites and 2 eggs)  
½ cup spinach, chopped  
3 cherry tomatoes, halved  
3 basil leaves, cut into thin strips  
2 tablespoons shredded mozzarella  
Salt & pepper to taste

## *Directions:*

1. Fill the Measuring Cup with water to the Omelette/Poached Line and pour onto the Heating Plate.
2. Place the Boiling Tray on the Heating Plate and then sit the lightly greased Omelette Bowl on top.
3. Beat eggs and pour into the Omelette Bowl. Add basil, spinach, mozzarella, and tomatoes to beaten eggs.
4. Cover with the Lid and press the Power Button to begin cooking. Use tongs or a potholder to remove the Omelette Bowl immediately to prevent overcooking.
5. Add salt and pepper to taste. Serve with sourdough toast and voila frittata!



# EGGS BENEDICT

*Prep Time:* 10-15 minutes • *Cook Time:* 10-15 minutes • *Serves:* 3

## *Ingredients:*

### **For Hollandaise Sauce**

6 egg yolks  
5 tablespoons lemon juice  
⅓ teaspoon ground white pepper  
¼ teaspoon Worcestershire sauce  
1½ tablespoon water  
1½ cup butter, melted  
Salt to taste

### **For Eggs Benedict**

6 eggs  
1 bunch asparagus, trimmed and boiled  
6 strips Canadian-style bacon  
3 English muffins, toasted  
2 tablespoons butter, softened  
Chives or cayenne pepper, to garnish

## *Directions:*

1. To prepare the Hollandaise sauce, fill the bottom of a double boiler part-way with water, ensuring that the water does not touch the bottom of the bowl. On a stovetop, bring water to a gentle simmer.
2. In the top of the double boiler, whisk together egg yolks, lemon juice, white pepper, Worcestershire sauce, and water.
3. Add the melted butter to the egg yolk mixture—1 tablespoon at a time—while whisking yolks constantly. If the sauce becomes too thick, stir in a little hot water. Add salt and continue whisking until fully incorporated. Remove from heat and cover with a lid to keep the sauce warm.

4. To poach eggs, follow directions from Page 16. Once cooked, assemble Eggs Benedict by first buttering the toasted English muffin halves. Place a slice of cooked Canadian-style bacon, a few boiled asparagus spears, a poached egg, and a spoonful of Hollandaise sauce on each half.
5. To serve, garnish with chives and/or cayenne pepper and enjoy this brunch classic!





# EGG SALAD

**Prep Time:** 5-8 minutes • **Cook Time:** 5-7 minutes • **Serves:** 8-10

## Ingredients:

- 12 hard-boiled eggs, cooled and peeled
- 1-2 stalks celery
- ½ cup mayonnaise
- ¼ cup Dijon-style mustard
- ½ tablespoon salt
- ¼ teaspoon black pepper

## Directions:

1. To boil eggs, follow the steps on page 12. Once complete, place boiled eggs in a bowl of ice water for 15 minutes.
2. Peel the eggs and dice finely. Then finely dice celery and mix with eggs.
3. Add mayonnaise, mustard, salt, and pepper. Mix until desired texture is reached.
4. Serve on its own or on multi-grain bread with sliced cucumber. Time to get *egg-cited* for this lunchbox staple!



## Chef Tip!

For a healthy twist, you can make this egg salad with half the egg yolks and light or olive oil-based mayonnaise.





# BACON GRUYÈRE EGG BITES

*Prep Time: 5-10 minutes • Cook Time: 3-5 minutes • Serves: 1*

## Ingredients:

2-4 slices bacon, diced small  
2 eggs  
¼ cup cottage cheese  
¼ cup Gruyère cheese,  
shredded (or cheese of choice)

1 tablespoon cornstarch  
Salt & fresh ground black  
pepper to taste  
Chives, thinly sliced to garnish



## Chef Tip!

For a firmer egg bite, fill the measuring cup to the medium or hard level.

## Directions:

1. Place a small nonstick skillet on the stove and adjust to medium-high heat.
2. Cook bacon, stirring frequently, until crisp (five to six minutes). Set aside.
3. In a small bowl, combine eggs, cottage cheese, Gruyère cheese, and cornstarch, mixing until well-combined.
4. Pour 3½ tablespoons of water onto the Heating Plate. Lightly grease the Egg Bite Molds in the Egg Bite Tray with cooking oil. Place the Boiling Tray on the Heating Plate, then place the Egg Bite Tray on top of the Boiling Tray. Pour the egg mixture evenly into each Egg Bite Mold.
5. Close the Egg Cooker and cook until chime sounds 3-4minutes.
6. Carefully remove the egg bites and garnish with salt, black pepper, crumbled bacon, and fresh chives.
7. Repeat with remaining mixture.
8. Add all desired toppings and enjoy some bite-sized bacon, egg, and cheese!

# MORE RECIPE IDEAS

## MINI OMELETTES

The Poaching Trays are ideal for making customizable mini omelettes. Whisk up to seven eggs and pour mixture evenly into each poaching section (one egg per section). If using egg whites, pour 3 tablespoons of the egg white mixture into each poaching section. Then add preferred toppings, cover, and turn on the Egg Cooker.

## LARGE OMELETTE

To make one large omelette, use the Omelette Bowl. Whisk up to three eggs and pour into Omelette Bowl or pour in up to 9 tablespoons of egg whites. Then add preferred toppings, cover, and turn on the Egg Cooker.

## OMELETTE IDEAS

- Mushroom, spinach, tomato, and green bell pepper
- Feta cheese, spinach, onion, and red pepper
- Goat cheese and fig
- Sweet corn, salsa, and cheddar cheese
- Tomato, basil, mozzarella, and sausage
- Bell peppers, ham, and cheddar cheese
- Red onion, asparagus, and tomato
- Avocado, bacon, and tomato
- Broccoli, cheddar cheese, mushroom, and tomato
- Swiss cheese, and turkey
- Bleu cheese, pear, and toasted pecans



# MORE RECIPE IDEAS

Use the following Guideline to use the Egg Cooker to steam and reheat foods beyond eggs.

INGREDIENTS	DIRECTIONS	TIME
<b>1 cup raw broccoli florets</b>	<ol style="list-style-type: none"><li>1. Pour 3 ounces of water onto Heating Plate.</li><li>2. Cook broccoli in Omelette Bowl.</li></ol>	8 min
<b>8 stalks of asparagus, cut in half</b>	<ol style="list-style-type: none"><li>1. Pour 3 ounces of water onto Heating Plate.</li><li>2. Spread asparagus in Omelette Bowl &amp; cook.</li></ol>	8 min
<b>2-4 ounces salmon, 1 inch thick</b>	<ol style="list-style-type: none"><li>1. Add 5½ ounces water to Heating Plate.</li><li>2. Cook fillets side by side in Omelette Bowl.</li></ol>	15 min
<b>1 cup raw shrimp</b>	<ol style="list-style-type: none"><li>1. Add 3 ounces water to Heating Plate.</li><li>2. Cook shrimp side by side in Omelette Bowl.</li></ol>	8 min

# MORE RECIPE IDEAS

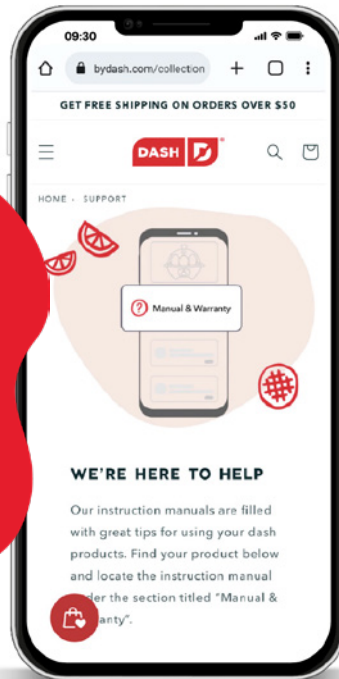
INGREDIENTS	DIRECTIONS	TIME
<b>5-6 medium-sized dumplings</b>	<ol style="list-style-type: none"><li>1. Add 3½ ounces water to Heating Plate.</li><li>2. Cook dumplings side by side in Omelette Bowl.</li></ol>	9.5 min
<b>1 (15-ounce) can corn, drained</b>	<ol style="list-style-type: none"><li>1. Pour 2½ ounces of water onto Heating Plate.</li><li>2. Cook corn in Omelette Bowl.</li></ol>	6 min
<b>1 cup frozen edamame</b>	<ol style="list-style-type: none"><li>1. Pour 2½ ounces water onto Heating Plate.</li><li>2. Spread edamame in Omelette Bowl and cook.</li></ol>	6 min
<b>1-3 small corn/flour tortillas</b>	<ol style="list-style-type: none"><li>1. Place tortillas directly on Heating Plate.</li><li>2. Place Base Ring and Lid on Egg Cooker and turn on.</li><li>3. When the chime sounds, turn off the cooker, flip tortillas and cover. Wait a few minutes until tortillas are warm.</li></ol>	8 min

# CUSTOMER SUPPORT



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Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

## **REPAIRS**

DANGER! Risk of electric shock! The Dash Ultimate Deluxe Egg Cooker is an electrical appliance.

Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the appliance.

## **TECHNICAL SPECIFICATIONS**

Voltage 120V ~ 60Hz

Power Rating 500W

Stock#: DECB212\_20240506\_V2



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