

Foghorn Leghorn Egg Cooker

USE & CARE GUIDE



MODEL EG2LT

IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electrical shock, do not submerge cord, plug, or product base in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug appliance from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended or sold by the manufacturer may cause injuries.
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. To disconnect, depress the **ON/OFF** Button and remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

WARNING: THIS IS NOT A TOY FOR USE BY CHILDREN. KEEP OUT OF REACH OF CHILDREN.

POLARIZED PLUG

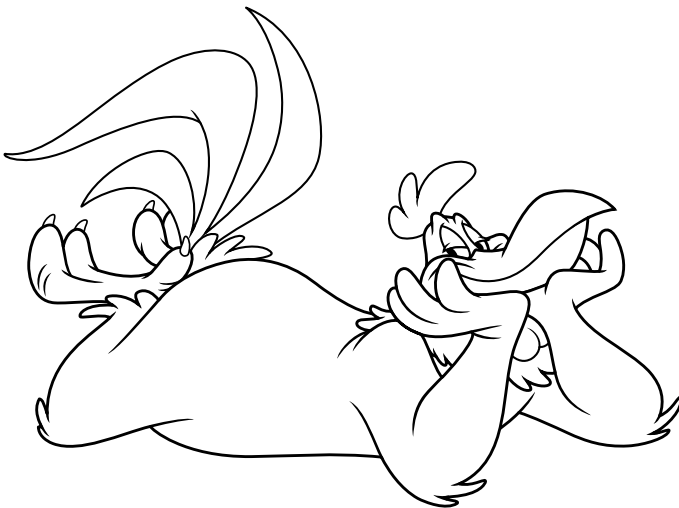
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt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

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

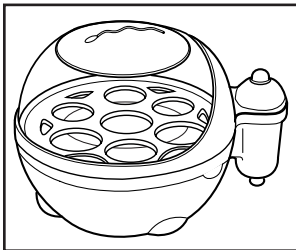
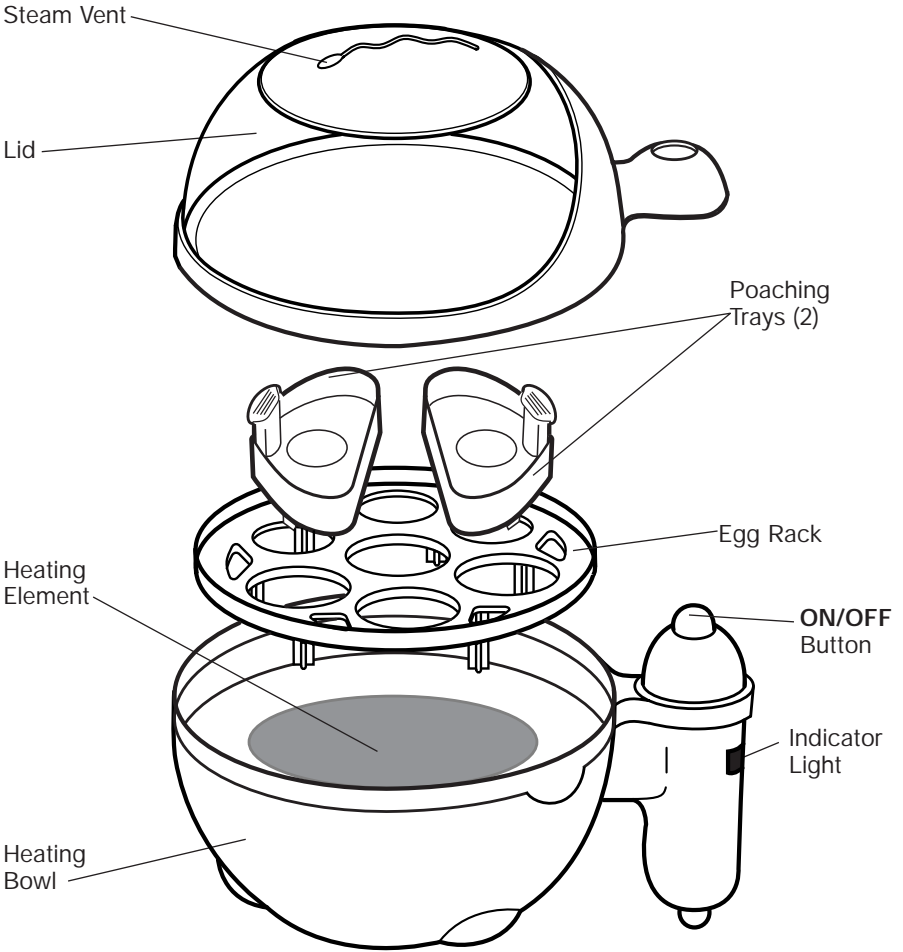
Longer extension cords are available and may be used if care is exercised in their use.

If an extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.



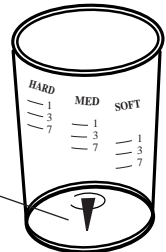
OPERATING INSTRUCTIONS

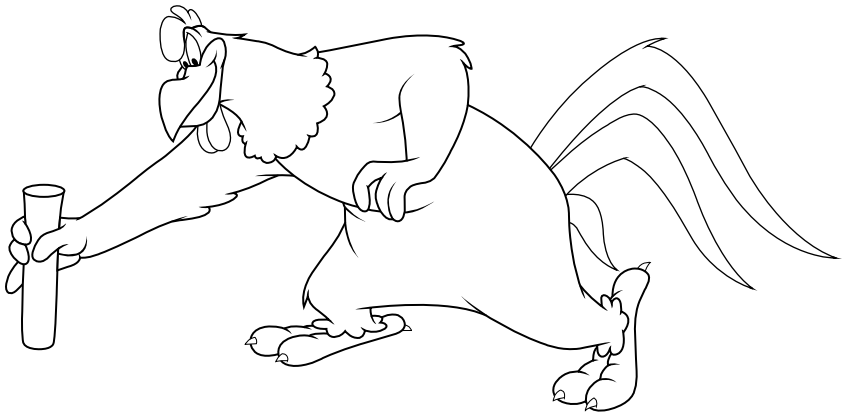
PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



Measuring Cup

Egg Piercer





BEFORE USING

CAUTION: Use care when handling Measuring Cup. The Egg Piercer on the bottom of the Measuring Cup is **VERY SHARP** and could cause personal injury.

1. Carefully unpack Egg Cooker.
2. Lift Lid off Heating Bowl and wash Lid, Measuring Cup, Egg Rack, and Poaching Trays in warm, soapy water. Dry all parts thoroughly.
3. Wipe Heating Bowl with a slightly damp, soft cloth. **Never immerse Heating Bowl in water!** If desired, rub a light coat of vegetable oil over the center Heating Element. This will help prevent mineral deposits from forming and ease future cleaning.

INSTRUCTIONS FOR USE

Your Foghorn Leghorn Egg Cooker will cook 1-7 eggs at a time. Depending on the amount of water used, the Egg Cooker will cook eggs to a soft, medium, or hard consistency. Depending on the size and number of eggs, the Egg Cooker can create a deliciously soft boiled egg in 5 minutes, or 7 perfectly cooked hard boiled eggs in about 15 minutes. The Egg Cooker will also cook up to two poached eggs at a time in about 5 minutes!



COOKING GUIDE

The Measuring Cup has markings for cooking 1, 3, or 7 eggs at soft, medium, or hard consistencies. Fill water to the desired line for cooking type (soft, medium, or hard) and corresponding number of eggs (1, 3, or 7). Use the chart below as a guide for all other water measurements for cooking type and corresponding number of eggs.

NOTE: Less water is required when more eggs are cooked.

COOKING METHOD /AMOUNT OF WATER

No. of Eggs	B	O	I	L	E	D	Poached
	Soft		Medium		Hard		
1	2-1/2 Tbl.		5 Tbl.		9 Tbl.		2 Tbl.
2	2 Tbl.		4-1/2 Tbl.		8-1/2 Tbl.		2 Tbl.
3	2 Tbl.		4 Tbl.		7-1/2 Tbl.		N/A
4	2 Tbl.		3-1/2 Tbl.		7 Tbl.		N/A
5	1-1/2 Tbl.		3 Tbl.		6 Tbl.		N/A
6	1 Tbl.		2-1/2 Tbl.		5-1/2 Tbl.		N/A
7	1 Tbl.		2-1/2 Tbl.		5 Tbl.		N/A

NOTE: Eggs will become more firm with more water. This is just a guide; adjust to your tastes as desired.

TO BOIL EGGS

1. Set the appliance on a dry, clean countertop surface, where it can be easily plugged into an electrical outlet.
2. Lift Lid off of Heating Bowl.
3. Use Measuring Cup or refer to Cooking Guide to determine the amount of water needed for number of eggs and cooking method. Carefully pour desired amount of COLD water into Heating Bowl.
4. To prevent cracking during cooking, we recommend piercing eggs with a small air hole. Locate larger end of egg(s) and carefully push Egg Piercer into larger end of each egg until a small hole forms.
5. Be sure Egg Rack is seated on inner rim of Heating Bowl and place each egg (larger end down) into the Egg Rack.
6. Align hole in handle portion of Lid over **ON/OFF** Button and lower Lid onto Heating Bowl.
7. Plug the Egg Cooker into a standard 120V AC power outlet.
8. Depress **ON/OFF** Button to start cooking. A red Indicator Light will turn on while the unit is heating and cooking. Depending on the amount of water and number of eggs, the cooking time will vary.



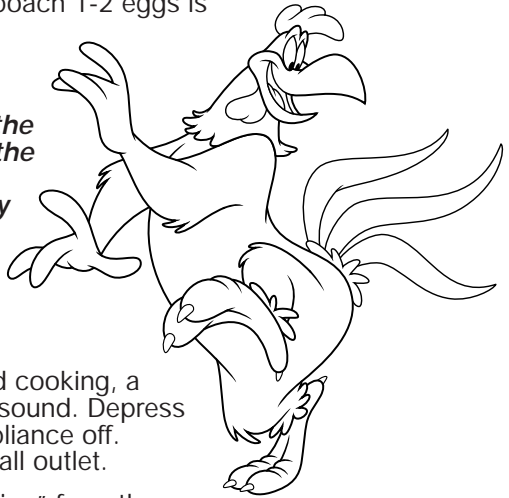
CAUTION: This appliance generates heat and escaping steam through the Steam Vent in the top of the Lid during cooking. Do not place hands or any other objects over the Steam Vent during operation. The steam is very hot and could cause personal injury.

9. When eggs have completed cooking, a loud, intermittent beep will sound. Depress **ON/OFF** Button to turn appliance off. Unplug Egg Cooker from wall outlet.
10. To prevent additional “cooking” from the heat inside the Egg Cooker, remove eggs shortly after the beep. Use handle portion of Lid to lift Lid off of Heating Bowl. Use care to avoid escaping heat and steam when removing Lid. If necessary, use oven mitts or a towel.
11. Use tongs or a towel to remove hot eggs from Egg Rack. To prevent a blue discoloration around egg yolks and to ease in peeling boiled eggs, immediately chill boiled eggs in cold water.

TO POACH EGGS

1. Set the appliance on a dry, clean countertop surface, where it can be easily plugged into an electrical outlet.
2. Lift Lid off of Heating Bowl.
3. Carefully pour 2 tablespoons COLD water into Heating Bowl.
4. Use a small amount of vegetable oil, margarine, or butter to lightly coat the inside of Poaching Tray(s) to avoid sticking.
5. Break one egg into each Poaching Tray, being careful not to break the yolk.
6. Be sure Egg Rack is seated on inner rim of Heating Bowl. Carefully place filled Poaching Tray(s) onto Egg Rack. Be sure feet on bottom of Poaching Tray(s) is (are) locked into position in the triangular cut-outs of the Egg Rack.
7. Align hole in handle portion of Lid over **ON/OFF** Button and lower Lid onto Heating Bowl.
8. Plug the Egg Cooker into a standard 120V AC power outlet.
9. Depress **ON/OFF** Button to start cooking. A red Indicator Light will turn on while the unit is heating and cooking. The amount of time needed to poach 1-2 eggs is about 5 minutes.

CAUTION: *This appliance generates heat and escaping steam through the Steam Vent in the top of the Lid during cooking. Do not place hands or any other objects over the Steam Vent during operation. The steam is very hot and could cause personal injury.*



10. When eggs have completed cooking, a loud, intermittent beep will sound. Depress **ON/OFF** Button to turn appliance off. Unplug Egg Cooker from wall outlet.
11. To prevent additional "cooking" from the heat inside the Egg Cooker, remove eggs shortly after the beep. Use handle portion of Lid to lift Lid off of Heating Bowl. Use care to avoid escaping heat and steam when removing Lid. If necessary, use oven mitts or a towel.
12. When properly cooked, poached eggs will have filmed-over egg yolks and the whites will be set and firm inside the Poaching Tray(s). Use oven mitts to remove Poaching Trays from Egg Rack. Serve poached eggs in Poaching Trays or carefully scoop eggs onto a separate serving dish.



HELPFUL HINTS

- Avoid purchasing cracked or broken eggs. Always check freshness date on egg packaging.
- To test eggs for freshness, place an egg in a bowl of cool water. If it sinks, it is fresh; if it floats, discard the egg.
- Chill hard boiled eggs in cold water IMMEDIATELY after cooking to prevent the blue discoloration around the egg yolk.
- Store eggs in the refrigerator. Boiled eggs will keep for up to one week in the refrigerator. Poached eggs can be plunged into cold water immediately after cooking and be covered and refrigerated for up to two days.
- To reheat refrigerated poached eggs, allow egg to reach room temperature or set poached egg in hot water for about one minute.
- When a recipe calls for eggs to be at “room temperature,” remove eggs from refrigerator 30 minutes prior to use.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance and contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified personnel if servicing is needed.

CAUTION: NEVER IMMERSE THE HEATING BOWL IN WATER OR ANY OTHER LIQUID. THIS COULD DAMAGE THE EGG COOKER.

TO CLEAN

CAUTION: Use care when handling Measuring Cup. The Egg Piercer on the bottom of the Measuring Cup is VERY SHARP and could cause personal injury.



1. Unplug unit and allow to cool completely before cleaning. Do not use steel wool, scouring pads or abrasive cleaners, as this will damage the non-stick finish.
2. Wash Lid, Measuring Cup, Egg Rack, and Poaching Trays in warm, soapy water. Dry all parts thoroughly. This product is NOT dishwasher safe!
3. Wipe Heating Bowl with a slightly damp, soft cloth. Never immerse Heating Bowl in water. If desired, rub a light coat of vegetable oil over the center Heating Element, or use a small amount of white vinegar, mixed with water, to help remove mineral deposits which may form on the Heating Element from the use of tap water. **DO NOT USE A DESCALING AGENT!**

TO STORE

Unplug unit, allow to cool, and clean as directed. Store in its original box or in a clean, dry place. Never store it while it is hot or still plugged in. Never wrap cord tightly around the appliance. Do not put any stress on cord where it enters unit, as this could cause the cord to fray and break.

Eggs are one of nature's most versatile foods.

They can be served for breakfast, lunch or dinner. Use them for appetizers, for entertaining, or as a late night snack. The possibilities are endless.



SIMPLE OMELET RECIPE

- 1 - 2 tablespoons water or milk
- 1 - 2 eggs
- 1 small onion minced
- 1/2 medium tomato finely diced
- 3 tablespoons grated cheese (Cheddar, Swiss, Mozzarella, etc.)
- Seasoning (salt, pepper, herbs, etc.)

1. Combine all ingredients.
2. Evenly pour mixture into the greased Poaching Trays.
3. Cook as directed in the "TO POACH EGGS" section.

Serve with toast or bagels and fruit for a complete breakfast.

ONE-YEAR LIMITED WARRANTY

This Salton, Inc. product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton, Inc., or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at Salton, Inc.'s option) when the product is returned to the Salton, Inc. facility. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair

If service is required, you should first call toll-free 1-800-233-9054 **between the hours of 8:00 am and 5:00 pm Central Standard Time** and ask for **CONSUMER SERVICE** stating that you are a consumer with a problem. Please refer to Model EG2LT when you call.

In-Warranty Service (USA) for an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only)

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$6.00 (U.S.) for return shipping and handling.

Salton, Inc. cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; **a copy of your sales receipt or other proof of purchase to determine warranty status.** C.O.D. shipments cannot be accepted.

Return the appliance to:

ATTN: Repair Department, Salton, Inc.
708 South Missouri St., Macon 63552

For more information on Salton, Inc. products, visit our website:

<http://www.eSalton.com>, or you can
email us at: salton@saltonusa.com

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