

# WEST BEND AUTOMATIC EGG COOKER MODEL 86628

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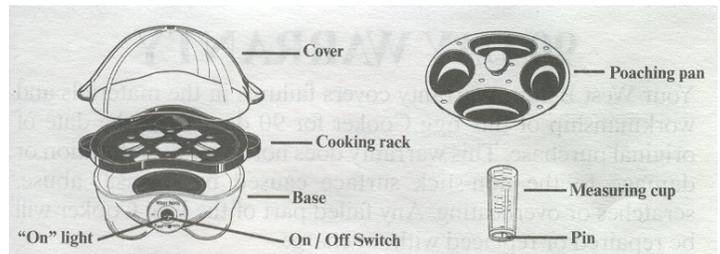
## Care & Use Instructions

TO PREVENT PERSONAL INJURY OR PROPERTY DAMAGE, READ AND FOLLOW THE INSTRUCTIONS AND WARNINGS IN THIS CARE AND USE INSTRUCTION MANUAL.

**IMPORTANT SAFEGUARDS** - Use electricity safely and wisely! Observe safety precautions when using your West Bend Automatic Egg Cooker, including the following:

- Read all instructions before using.
- After cooking or poaching, unplug cord from wall outlet. Do not leave egg cooker plugged in when it is not being used.
- Egg cooker should always be unplugged before cleaning
- Egg cooker should not be left unattended when it is plugged into an outlet.
- Do not let cord touch hot surfaces or hang over the edge of a counter, table or other surface.
- Your egg cooker, its cord and plugs should not be used outdoors, immersed in liquid, placed near a hot gas or electric burner, or placed in a heated oven.
- Do not touch egg cooker when it is hot. Use handles or knobs for lifting or carrying. Be very careful when moving egg cooker if it contains hot water.
- Supervise closely when egg cooker is being used by or near children.
- Use your egg cooker only for the cooking or poaching tasks described in this booklet. Do not use attachments with your egg cooker unless recommended by The West Bend Company.
- Turn switch to OFF before unplugging from outlet.
- Do not use your egg cooker if it or its cord has been damaged or if it is not working properly. Return you egg cooker to The West Bend Company for examination and/or repair.

**SAVE THESE INSTRUCTIONS** - Your egg cooker needs no special care other than cleaning. If servicing becomes necessary, please return your egg cooker to The West Bend Company. See Warranty section in this booklet for service details. Do not attempt to repair it yourself. **WARNING:** To prevent personal injury or property damage caused by fire, always unplug this and other appliances when not in use.



**Clean Before Using** - Before using the first time, wash egg cooker cover, poaching pan, cooking rack and measuring cup in hot soapy water with a dishcloth or sponge. Be sure to use caution when washing around piercing pin in the bottom of measure cup. Rinse and dry. Wipe surface of heating base with a damp cloth and dry. **CAUTION:** To prevent personal injury or electric shock, do not immerse egg cooker base, its cord or plug in water or other liquid. The egg cooker is now ready to use. For household use only.

**Electric Cord Statement** - Your egg cooker has a short cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with the cord. Do not allow children to be near or use this egg cooker without close adult supervision. If you must use a longer cordset or an extension cord when using this egg cooker, the cord must be arranged so it will not drape or hang over the edge of a countertop, tabletop or surface area where it can be pulled on by children or tripped over. To prevent electric shock, personal injury or fire, the electrical rating of the extension cord you use must be the same or more than the wattage of the egg cooker (wattage is marked on underside of the egg cooker).

**IMPORTANT SAFETY INSTRUCTIONS** - This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Never use with an extension cord unless plug can be fully inserted. Do not attempt to defeat this safety feature.

**CAUTION:** To prevent personal injury or property damage, inspect cordset for damage or wear before each use. Do not use your product if it, its cord or plug have been damaged or if it is not working properly.

You can poach up to 4 eggs or hard-cook or soft-cook up to 7 eggs in your egg cooker. Cooking times will vary depending on size of egg. To get the best results use the measuring cup included with the egg cooker. The measuring cup included with the egg cooker has water level markings for 1 to 7 hard cooked and soft cooked eggs. These amounts are approximate and can be varied to suit individual preferences. Use less water for softer cooked eggs and more water for harder cooked eggs.

### **TO POACH EGGS**

1. Place egg cooker base on dry, level surface. Use soft cooked water level markings on the measuring cup to determine amount of water for number of eggs being cooked. For 1 poached egg use water to the 7 level mark; for 4 poached eggs use water to the 5 level mark.

**Note:** As a general guideline when poaching eggs the more eggs the more water.

2. With switch set at **OFF**, pour recommended amount of cold water into egg cooker base. Place cooking rack into base.
3. Lightly butter or oil poaching cups to be used. **Place poaching pan on top of cooking rack in egg cooker base. ALWAYS PLACE POACHING PAN ON COOKING RACK.** Be sure to position poaching pan onto cooking rack so that it sits level. Break one egg into each cup.
4. Cover egg cooker. Plug unit into 120 volt AC electric outlet. Turn switch **ON**. "ON" light will glow, indicating eggs are cooking. **Do not remove cover from base while eggs are cooking. An audible alert will sound when eggs are ready, approximately 6 to 8 minutes.** Turn switch **OFF**. Unplug cord from electrical outlet. **Use hot pads to remove cover and poaching pan.** Serve immediately to prevent overcooking. Slide eggs out of cups with a smooth-edged cook tool.
5. Allow egg cooker to cool completely before discarding any remaining water from the base and before cleaning.

### **TO SOFT-COOK EGGS**

1. Place egg cooker on dry, level surface. Use soft cooked water level markings on the measuring cup to determine amount of water for the number of eggs being cooked. For example if soft cooking 7 eggs, fill measuring cup to the 7 level mark on soft cooked side of measuring cup. With switch set at **OFF**, pour recommended amount of cold into egg cooker base. The recommended amount of water will provide eggs with soft yolks and cooked egg whites.

**Note:** As a general guideline when cooking more eggs less water is used.

2. Place cooking rack in base. Pierce large end of each egg with pin attached to bottom of measuring cup. This will help prevent shell from cracking while eggs are cooking. Place eggs, pierced-end up, in rack.
3. Cover egg cooker. Plug unit into a 120 volt AC electric outlet. Turn switch **ON**. "ON" light will glow, indicating eggs are cooking. **Do not remove cover from base while eggs are cooking.** An audible alert will sound when eggs are ready, approximately 1 to 13 minutes. Turn switch **OFF**. Unplug cord from electrical outlet. **Use hot pads to remove cover and cooking rack.** Serve immediately to prevent overcooking. Eggs may be rinsed briefly with cold water while in rack for easy handling.
4. Allow egg cooker to cool completely before discarding any remaining water from the base and before cleaning.

### **TO HARD-COOK EGGS**

1. Place egg cooker on dry, level surface. Use hard cooked water level markings on the measuring cup to determine amount of water for the number of eggs being cooked. For example if hard cooking 7 eggs, fill measuring cup to the 7 level mark on hard cooked side of measuring cup. With switch set at **OFF**,

- pour recommended amount of cold water into egg cooker base. **Note:** As a general guideline when cooking more eggs less water is used.
2. Place cooking rack in base. Pierce large end of egg with pin attached to bottom of measuring cup. This will help prevent shell from cracking while eggs are cooking. Place eggs, pierced-end up, in rack.
  3. Cover egg cooker. Plug unit into a 120 volt AC electric outlet. Turn switch **ON**. "ON" light will glow, indicating eggs are cooking. **Do not remove cover from base while eggs are cooking.** An audible alert will sound when eggs are ready, approximately 13 to 17 minutes. Turn switch **OFF**. Unplug cord from electrical outlet. **Use hot pads to remove cover and cooking rack.** Eggs may be rinsed briefly with cold water while in rack for easy handling. If hard-cooked eggs are not to be used immediately, place in ice-cold water for 10 minutes. Hard-cooked eggs may be refrigerated for up to 4 weeks. For easy peeling, crack shell all over by tapping on hard surface. If eggs are hot, hold under cold running water while peeling.
  4. Allow egg cooker to cool completely before discarding any remaining water from the base and before cleaning.

### **Clean After Each Use**

- Wash cover, poaching pan, cooking rack and measuring cup in hot soapy water with a dishcloth or sponge, rinse and dry. The cover, poaching pan and cooking rack can also be cleaned in an automatic dishwasher, **TOP RACK ONLY**, however the underside of poaching pan will discolor which is normal and does not affect its use in cooking eggs. **Do not clean measuring cup in dishwasher, as damage will occur. MEASURING CUP MUST BE HAND WASHED USING CAUTION AROUND PIERCING PIN IN BOTTOM OF MEASURING CUP.**
- Allow base to cool before cleaning. Add a small amount of hot soapy water to base and scour lightly with a nylon scouring pad such as Scotch Brite Cookware Scrub™n Sponge® or Dobie®. Wipe with a damp cloth and dry. To remove mineral deposits that form on inside of base after frequent use, pour enough white distilled vinegar into base to cover deposits and let soak until deposits are dissolved. Drain vinegar from base, rinse carefully with water, drain and wipe dry. **CAUTION:** To prevent personal injury or electric shock, do not immerse egg cooker base, its cord or plugs in water or other liquid.

Place cooking rack, poaching pan and measuring cup inside egg cooker for storage.

## **RECIPES**

### **DEVEILED EGGS**

- 8 hard-cooked eggs, shelled and halved
  - 1 tablespoon lemon juice or vinegar
  - 1 teaspoon prepared mustard
  - 1 teaspoon Worcestershire sauce
  - ½ teaspoon salt
  - 2 dashes hot pepper sauce
  - 3 to 4 tablespoons mayonnaise or salad dressing
1. Remove yolks from eggs; mash. In small mixing bowl, combine egg yolks, lemon juice, mustard, Worcestershire sauce, salt, hot pepper sauce and mayonnaise. Mix well.
  2. Refill egg whites with egg yolk mixture. Sprinkle with paprika if desired. Makes 16 deviled eggs.

**DEVEILED EGG VARIATIONS:** Follow Deviled Egg recipe adding ingredients listed below to the egg yolk mixture.

**HAM:** ¼ cup finely chopped cooked ham.

**BACON:** ¼ cup crumbled cooked bacon, about 2 slices.

**DRIED BEEF:** ¼ finely chopped dried beef and 1 tablespoon sweet pickle relish.

**SEAFOOD:** ¼ cup finely chopped cooked or canned shrimp, smoked fish, flaked tuna, salmon or crabmeat and a dash of curry powder.

**CHEESE:** ¼ cup shredded cheddar cheese.

**OLIVE:** ¼ chopped green or ripe olives

**OBRIEN:** 2 tablespoons finely chopped green pepper, 1 teaspoon finely chopped pimiento and ½ teaspoon instant minced onion.

## **EGG BENEDICT**

- 4 eggs
- 2 English muffins, split, toasted and buttered
- 4 ¼-inch slices Canadian bacon, grilled
- 1 recipe Easy Hollandaise Sauce, recipe below

1. Poach eggs in egg cooker according to directions.
2. Place one slice of Canadian bacon on each muffin half and top with poached egg. Spoon 2 tablespoons Hollandaise sauce over each egg. Garnish with chopped parsley if desired. Makes 4 servings.

## **EASY HOLLANDAISE SAUCE**

- ¼ cup butter or margarine
- 2 egg yolks
- ¼ teaspoon salt
- 1 tablespoon lemon juice
- 2 tablespoons cream or evaporated milk

1. In a 1-quart saucepan, melt butter over low heat.
2. In a small mixing bowl, combine egg yolks, salt, lemon juice and cream. Mix well. Add egg mixture to saucepan, stirring constantly until mixture is smooth and has the consistency of light cream.

### **For Household Use Only**

**REPLACEMENT PARTS** - External replacement parts for the Egg Cooker may be obtained directly from the company's Customer Service Department or by visiting our Replacement Parts Section at [www.westbend.com](http://www.westbend.com). See Warranty section for address and phone number.

Be sure to include the model number of your Egg Cooker, a description of the part you want and the quantity. Along with this information please include your name, mailing address and your Visa, MasterCard or Discover credit card number for the billing of the part(s) to you. Your state's sales tax and a handling fee will be added to your charge. Or, to send a check or money order, call (262) 334-6949 to obtain purchase amount. Please allow 2 weeks for delivery.

## **ONE YEAR WARRANTY**

Your West Bend® Warranty covers failures in the materials and workmanship of the Egg Cooker for one year from the date of original purchase. This warranty does not cover discoloration or damage to the non-stick finish caused by misuse, scratching or overheating. Any failed part of the Egg Cooker will be repaired or replaced without charge.

This warranty gives you specific legal rights and you may also have other rights, which vary from state to state. This warranty does not cover alleged damage caused by misuse, abuse, accidents or alterations to the Egg Cooker.

If you think the Egg Cooker has failed or requires service within the warranty period, please carefully package and return the Egg Cooker prepaid and insured with a description of the difficulty to:

West Bend Housewares  
Attn: Customer Service  
1100 Schmidt Road  
West Bend, WI 53090-1961  
(262) 334-6949

Please ensure that you enclose the sales slip or proof of date of purchase in order to assure warranty coverage. Hand written receipts are not valid. Return shipping fees are non-refundable.

NOT VALID IN MEXICO

WEST BEND®



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