

Cuisinart®

INSTRUCTION
AND RECIPE
BOOKLET



Egg Cooker

CEC-7C

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
3. Do not touch hot surfaces. Use handles.
4. To protect against risk of electrical shock, do not immerse the Cuisinart® Egg Cooker in water or any other liquid. If the Cuisinart® Egg Cooker falls into liquid, unplug the cord from outlet immediately. DO NOT reach into the liquid.
5. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use, before off parts, and before cleaning.
7. Avoid contact with moving parts.
8. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the appliance to the nearest Cuisinart® Repair Centre for examination, repair, mechanical or electrical adjustment.
9. The use of attachments not recommended by Cuisinart® may cause fire, electrical shock, or risk of injury.
10. Do not use outdoors or anywhere the cord or motor body might come into contact with water while in use.
11. Do not use the Cuisinart® Egg Cooker for anything other than its intended use.
12. To avoid the possibility of the Egg Cooker being accidentally pulled off work area, which could result in damage to the Egg Cooker or in personal injury, do not let cord hang over edge of table or counter.
13. To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact hot surfaces, including a stove.
14. Do not operate Egg Cooker in water or under running water.
15. Do not place on or near a hot gas or electric burner, or in a heated oven.
16. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
17. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "OFF", then remove plug from wall outlet.
18. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electric outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
19. This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.
NOTICE: after cooking, be sure to use the handles on the lid and lift lid away from you, so the steam is directed away. DO NOT lift lid by the stainless steel.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

NOTICE

This appliance has a polarized plug (one prong is wider than the other). As a safety feature, 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 defeat this safety feature.

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INTRODUCTION

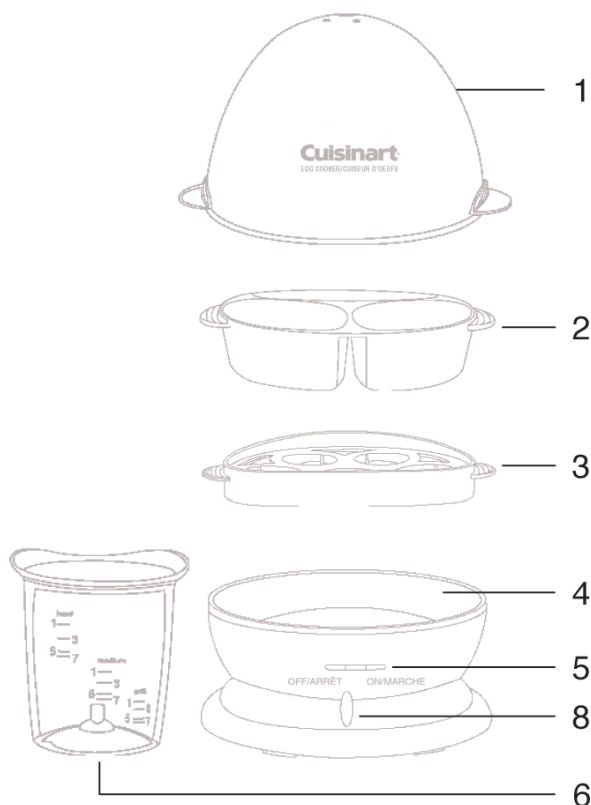
The Cuisinart® Egg Cooker offers exceptional performance and a stylish design that complements any kitchen. Hard, medium, soft or poached - perfect eggs every time.

This practical egg cooker is capable of cooking eggs a variety of ways to please your specific tastes. The Cuisinart® Egg Cooker holds up to 7 eggs in shells or three eggs in a poaching tray. An audible tone indicates when the eggs are cooked.

FEATURES AND BENEFITS

- 1. Lid:** Stylish Rounded Stainless Steel lid with steam vents.
- 2. Poaching Tray:** Allows you to poach up to three eggs.
- 3. Cooking Tray:** Holds up to 7 eggs in shells to cook hard, medium or soft.
- 4. Base:** Nonstick coating makes cleanup easy.
- 5. Indicator Light:** When switch is in the “On” position, indicator light will turn on. When the switch is in the “Off” position, the light will turn off.

- 6. Beaker with Piercing Pin:** Fill lines on beaker indicate the amount of water to add for the way you’d like your eggs cooked. Piercing pin allows you to pierce the eggs to prevent the shells from cracking while cooking.
- 7. Egg Holder:** Two holders keep eggs in place for serving. (not shown)
- 8. On/Off Switch with Audible tone:** When eggs are finished cooking, the unit will continuously beep until unit is turned off.
- 9. BPA Free:** All materials that come in contact with food are BPA free.



ASSEMBLY INSTRUCTIONS

To assemble your

Cuisinart® Egg Cooker:

1. Rinse the lid, poaching tray and cooking rack in hot soapy water or in a dishwasher (top rack only). DO NOT submerge base of unit.

Base can be wiped clean with a damp cloth. Please refer to the Cleaning Instructions section for more information.

2. Place poaching tray, beaker and egg holders next to the unit.

CAUTION: Piercing Pin on base of beaker is extremely sharp.

3. Position the cooking tray over the base. Ribs on side handles should be facing upward.
4. Place the stainless steel lid over the cooking tray.
5. Plug in power cord. Your egg cooker is now assembled for use.

TIP AND HINTS

- When purchasing eggs, choose only those eggs that are stored in a refrigerator case. Refrigerate eggs until ready to use. (For baking, eggs may be placed in a bowl of warm water for 5 to 10 minutes to bring them safely to “room temperature” for best baking results.)
- To prevent the development of bacteria in cooked egg dishes, eggs should not be left at room temperature longer than 2 hours (count preparation as well as serving time.)
- Chill and refrigerate hard cooked eggs immediately after removing from the Egg Cooker. For best results, plunge cooked eggs into a bowl of ice water - this will stop the cooking process and prevent a dark ring from developing around the yolk.
- Is the egg hard cooked or raw? Can't recall which ones you have cooked? Play spin the egg. A cooked egg will spin, a raw egg will wobble.

- Fresher eggs (less than a week old) are harder to peel than those a little older.
- To peel hard cooked eggs easily, roll gently on the counter, using the palm of your hand to crack. Dip in a bowl of cold water and begin peeling from the larger end.
- Hard cooked eggs in the shell will keep for up to one week properly refrigerated. Hard cooked eggs out of the shell should be used immediately.
- Hard cooked eggs that have been coloured and displayed decoratively should not be consumed - enjoy their colourful display and discard. Cook extra eggs for eating and consider the discarded eggs an inexpensive way to decorate.
- Hard cooked eggs make a colourful, flavourful and nutritious garnish. They can be sliced, wedged, finely chopped or pressed through a fine sieve to make a powder-like garnish.
- To serve soft or medium-cooked eggs out of the shell, break the shell through the centre of the egg with a knife. Use a teaspoon to scoop the egg out of each half onto a serving dish or piece of toast.
- To serve soft or medium-cooked eggs in a cup, place the egg in a cup, small end down. Slice off the large end, about one inch from the top, using a knife or egg scissors. Eat from the shell with a teaspoon or serve with toast strips to dip in the soft yolk.

OPERATION

1. FOR HARD, MEDIUM AND SOFT COOKED EGGS:

1. Place egg cooker on a clean, dry surface.
2. Remove lid and cooking tray.
3. Determine the consistency of cooked eggs preferred (Hard, Medium or Soft). Using the measuring beaker, locate the consistency and number of eggs to be cooked. Fill to the appropriate line with cold water. For best results, use distilled water, since tap water has minerals that can cause discolouration of the eggs.

4. Pour cold water into heating plate.
5. Place cooking tray on top of base.
6. Rinse the number of eggs desired – cook up to 7 eggs at one time.
7. Using the piercing pin located under the beaker, pierce the large end of each egg and place in cooking tray. Rinse pin after use.
8. Place lid on top of unit and slide power switch to the “On” position. Indicator light will be lit.
9. When liquid is completely evaporated, the eggs will be cooked to the desired consistency. Cooking time will vary depending on the number of eggs and consistency. See Approximate Cooking Time Chart, page 5.
10. The Egg Cooker will continuously beep when cooking is complete until the unit is switched off.
11. Slide power switch to the “Off” position.
NOTE: The unit has an auto-shutoff feature. However, if the switch is not in the “Off “ position, once the unit cools off it will automatically turn on again.
12. Remove eggs immediately to prevent overcooking.
13. Run cold water over eggs.
14. Eggs are now ready to serve.

* Cooking times will vary slightly depending on number and size of eggs, temperature of eggs prior to cooking, temperature and amount of water used, altitude and length of time eggs remain in cooker following cooking cycle.

2. FOR POACHED EGGS:

1. Place egg cooker on a clean, dry surface.
2. Remove lid and cooking tray.

3. Fill beaker with cold water to the Medium 1-3 eggs line. Pour cold water into heating plate.
4. Lightly butter or spray vegetable oil on poaching tray.
5. Break one egg for each poaching section – cooks up to three poached eggs.
6. Place cooking tray on base and place poaching tray on top of cooking tray.
7. Place lid on top of unit and slide power switch to the “On” position. Indicator light will be lit.
8. When liquid is completely evaporated, the eggs will be poached. See Approximate Cooking Time Chart.
9. The Egg Cooker will continuously beep when cooking is complete until the unit is switched off.
10. Slide power switch to the “Off” position.
NOTE: The unit has an auto-shutoff feature. However, if the switch is not in the “Off “ position, once the unit cools off it will automatically turn on again.
11. Remove eggs immediately to prevent overcooking.
12. Use small spatula to remove poached eggs from tray.
Number of Eggs: 1-3
Approx. Cooking Time: 17 minutes

For Additional Eggs:

1. To remove possible mineral buildup, moisten a paper towel with one tablespoon (15 ml) white vinegar and wipe the heating plate clean.
2. Repeat steps 1-14.

| Consistency of Egg Desired | Number of Eggs | Approx. Cooking Time |
|----------------------------------|----------------|----------------------|
| SOFT (Runny Center) | 1-7 | 8-9 minutes* |
| MEDIUM (Partially Cooked Center) | 1-7 | 13-14 minutes* |
| HARD (Fully Cooked Center) | 1-7 | 16-18 minutes* |

CLEANING AND MAINTENANCE

Always unplug your Cuisinart® Egg Cooker from the electrical outlet before cleaning.

Wash lid, cooking and poaching trays in hot, soapy water or in the top shelf of a dishwasher.

Clean heating plate with a paper towel moistened with one tablespoon (15 ml) white vinegar. This removes any mineral deposits left behind from the water and also works as an antibacterial agent. You may wipe the heating plate using water and a damp cloth if desired.

NOTE: If unit is not cleaned with white vinegar (see above) on a regular basis, minerals naturally occurring in water will build up and cause discoloration of eggshells. However, discoloration of the eggshells does not affect the taste of the eggs.

Wipe main body housing with a damp cloth.

DO NOT immerse in water.

Use the cord wrap feature located underneath the unit to store extra cord.

Place clean cooking tray, poaching tray, beaker and egg holders inside the egg cooker for storage.

Any other servicing should be performed by an authorized service representative.

RECIPES

DEVILED EGGS

Perfectly cooked eggs from the Cuisinart® Egg Cooker make our version of this American picnic classic simple to prepare.

Makes 14 deviled egg halves

- 7 hard cooked eggs, completely cooled
- 3 tablespoons (45 ml) low-fat mayonnaise
- 1 tablespoon (15 ml) Dijon-style mustard
- 1/8 teaspoon (0.5 ml) Kosher salt
- 3-5 drops Tabasco® or other hot sauce

Remove shells from eggs and discard. Slice each egg in half lengthwise. Wipe the knife with a paper towel after slicing each egg, to prevent the yolk from showing on the white. Remove yolks and arrange whites on a plate.

Place the egg yolks in the work bowl of a Cuisinart® Mini Prep Processor and pulse to break up, 5 times. Scrape the work bowl. Add the mayonnaise, mustard, salt and hot sauce to taste. Process for 10 seconds on Grind; scrape the work bowl. Process 10 seconds on Chop; scrape the work bowl.

Spoon the deviled yolk mixture into the reserved egg white halves. Or place the deviled yolk mixture in a 1-quart freezer weight plastic bag. Cut about 1/4 inch off one corner of the bag. Use the bag to squeeze the yolk mixture into each egg white half. Refrigerate until ready to serve. Just before serving, sprinkle with paprika or chopped fresh parsley or chives.

Nutritional information per serving (two halves):

Calories 98 (68% from fat) • carb. 1g
pro. 6g • fat 7g • sat. fat 2g • chol. 214mg
sod. 174mg • calc. 25mg • fiber 0g

Serving tips:

If you don't have a "deviled egg" plate, make a bed of alfalfa or radish sprouts on a plate to steady eggs for serving.

To transport and store deviled eggs safely for a picnic, make filling and place in sealed food storage bag. Place egg whites in separate storage container. Chill both in cooler with ice. When you are ready to serve eggs, pipe the chilled filling into the chilled whites and Voilà – you have safe deviled eggs.

EGG SALAD

This basic egg salad is great for sandwiches. It can be "dressed up" by adding chopped green onion or shallot, chopped pickles, chopped sun-dried tomatoes or chopped fresh herbs.

Makes about 2 cups (500 ml)/4 servings

- 7 hard cooked eggs, completely cooled
- 1/2 stalk celery, about 4 inches, cut in 1-inch pieces
- 1/3 cup (80 ml) low-fat mayonnaise
- 2 teaspoons (10 ml) Dijon-style mustard
- 1/4 teaspoon (1 ml) kosher salt
- 1/8 teaspoon (0.5 ml) freshly ground white or black pepper

Remove shells from eggs and discard. Cut eggs in quarters and reserve.

Place the celery in the work bowl of a Cuisinart® Food Processor. Pulse to chop finely, about 15 times; scrape the work bowl. Add the quartered eggs to the work bowl; pulse 5 times to chop roughly. Add mayonnaise, mustard, salt, and pepper. Pulse until mayonnaise and mustard are completely mixed in and desired texture is reached, 10 – 20 times.

Nutritional information per serving

[1/2 cup (125 ml)]:

Calories 196 (71% from fat) • carb. 3g
pro. 11g • fat 15g • sat. fat 4g • chol. 378mg
sod. 371mg • calc. 48mg • fiber 0g

WARRANTY

Limited Three Year Warranty

We warrant that this Cuisinart® product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart® product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty.

This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart® product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart®.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:

1-800-472-7606

Address:

Cuisinart Canada

100 Conair Parkway

Woodbridge, Ont. L4H 0L2

Email: consumer_Canada@conair.com

Model: CEC-7C

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code*/copy of original proof of purchase
- Any other information pertinent to the product's return

* Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 120630 would designate year, month & day (2012, June 30th). Note: We recommend you use a traceable, insured delivery service for added protection. Cuisinart® will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at **www.cuisinart.ca**

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