

# CHEFMAN™

## INSTRUCTION BOOKLET



**READ ALL INSTRUCTIONS BEFORE  
USE.**

**ELECTRIC EGG COOKER**

**RJ24**

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

# IMPORTANT SAFEGUARDS



## - FOR HOUSEHOLD USE ONLY -

**WARNING:** When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. To protect against electrical shock, do not immerse the Chefman Egg Cooker, power cord or power plug in water or in any other liquid.
2. To avoid possible accidental injury, close adult supervision is necessary when any appliance is used by or near children.
3. Unplug the appliance from the outlet when not in use, before putting on or taking off parts, and before cleaning appliance.
4. Avoid contact with moving parts.
5. Do not operate any electrical appliance with a damaged power cord or power plug or operate it after the appliance malfunctions, or has been dropped or damaged in any manner. Return this appliance to nearest authorized service facility for examination, repair or adjustment.
6. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or injury to persons.
7. Do not use outdoors or for commercial purposes.
8. Do not let cord hang over edge of table or counter, or allow it to come into contact with hot surfaces including stove.
9. Do not place appliance on or near a hot gas or electric burner, or in a heated oven or microwave.
10. Do not operate Egg Cooker in water or under running water.
11. Do not use the appliance for other than its intended use.

## SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.



**WARNING:** 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.

### **SHORT CORD INSTRUCTIONS**

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply extension cord is used:

- 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and:
- 2) The 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.

### **LINE CORD SAFETY TIPS**

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please return it to an authorized service representative.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

**DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

### **IMPORTANT**

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

## GETTING TO KNOW YOUR ELECTRIC EGG COOKER



### Features and Benefits

**1) Lid:** Stylish rounded lid with steam vent.

**2) Cooking Tray:** Holds up to 7 eggs in shells to cook hard, medium or soft.

**3) Base:** Nonstick coating makes cleanup easy.

**4) Indicator Light:** When the cord is plugged into the outlet, the indicator light will turn on. When the cord is unplugged from the outlet, the light will turn off.

**5) Beaker:** Fill lines on beaker indicate the amount of water to add for the way you'd like your eggs cooked.

**6) Poaching Tray:** Allows you to poach up to four eggs.

**8) Automatic Shutoff: (not shown)** When eggs are finished cooking, a continuous audible tone will sound until the plug is removed from the outlet.

**9) BPA-Free:** All parts that come in contact with food are BPA-Free.

## Using Your Electric Egg Cooker For The First Time

1. Rinse the lid, poaching tray and cooking rack in hot soapy water.  
**DO NOT** submerge base of unit. Base can be wiped clean with a damp cloth. Please refer to the User Maintenance Instructions section for more information.
2. Place poaching tray, beaker and egg holders next to the unit.
3. Position the cooking tray over the base.
4. Place the lid over the cooking tray.
5. Plug in power cord. Your egg cooker is now assembled for use.

## HOW TO USE YOUR ELECTRIC EGG COOKER

### For Hard, Medium and Soft Cooked Eggs

1. Place egg cooker on a clean, dry surface.
2. Remove lid and cooking rack.
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 discoloration of the eggs.
4. Pour cold water into heating plate.
5. Place cooking rack on top of base.
6. Rinse the number of eggs desired – cook up to 7 eggs at one time.
8. Place lid on top of unit and plug in to wall outlet. 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 6.
10. When cooking is complete, a continuous audible tone will sound and indicator light will turn off.
11. Unplug the cord from the outlet.
12. Remove eggs immediately to prevent overcooking.
13. Run cold water over eggs.
14. Eggs are now ready to serve. To remove possible mineral buildup, moisten a paper towel with one tablespoon white vinegar and wipe the heating plate clean.

\* 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.

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*

### **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 four 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 plug in to wall outlet. Indicator light will be lit.
8. When liquid is completely evaporated, the eggs will be poached.
9. When cooking is complete, a continuous audible tone will sound and indicator light will turn off.
10. Unplug the cord from the outlet.
11. Remove eggs immediately to prevent overcooking.
12. Use small spatula to remove poached eggs from tray.

Number of Eggs: 1-4

Approx. Cooking Time: 17 minutes

### **Helpful Tips & Suggestions**

- 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.)
- Eggs should be stored in the carton in which they were purchased to keep them from drying out and absorbing refrigerator odors. The eggs should be in the carton large end up - this will help them stay fresh longer and will keep the yolks centered.
- Don’t know if your eggs are fresh? Place them in a bowl of salted cool water. If they sink, they are fresh – if they float, they are not.
  
- 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 colored and displayed decoratively should not be consumed - enjoy their colorful display and discard. Cook extra eggs for eating and consider the discarded eggs an inexpensive way to decorate.
- Hard cooked eggs make a colorful, flavorful 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 center 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.

## USER MAINTENANCE INSTRUCTIONS

### Cleaning Your Electric Egg Cooker

- Always unplug your Chefman 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 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.
- Place clean cooking tray, poaching tray, beaker and egg holders inside the egg cooker for storage.

## RECIPES

### Deviled Eggs

Perfectly cooked eggs from the Chefman 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 low-fat mayonnaise  
 1 tablespoon Dijon-style mustard  
 1/8 teaspoon Kosher salt  
 3-5 drops Tabasco® or other hot sauce

1. 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.
2. Place the egg yolks in the work bowl of a 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.
3. 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/4 servings:**

7 hard cooked eggs, completely cooled  
1/2 stalk celery, about 4 inches, cut in 1-inch pieces  
1/3 cup low-fat mayonnaise  
2 teaspoons Dijon-style mustard  
1/4 teaspoon kosher salt  
1/8 teaspoon 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 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):**

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

## WARRANTY TERMS AND CONDITIONS

CHEFMAN LLC warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of THREE (3) years. CHEFMAN LLC, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN LLC will repair or replace the same effecting all necessary parts replacements for a period of three years from the date of purchase. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

**CONDITIONS:** This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on CHEFMAN LLC Products. Save your proof of purchase receipt.

**ABOUT YOUR PRODUCT WARRANTY:** Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

**NORMAL WEAR:** This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than CHEFMAN LLC or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN LLC shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

**HOW TO OBTAIN WARRANTY SERVICE:** You must contact CHEFMAN LLC. Customer Service at 888-315-8407 Ext: 400. A Customer Service representative will attempt to resolve warranty issues over the phone. If telephone resolution is not possible, the Customer Service representative will require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy

CHEFMAN is a registered trademark of PLUS ITS CHEAP, LLC. 10952