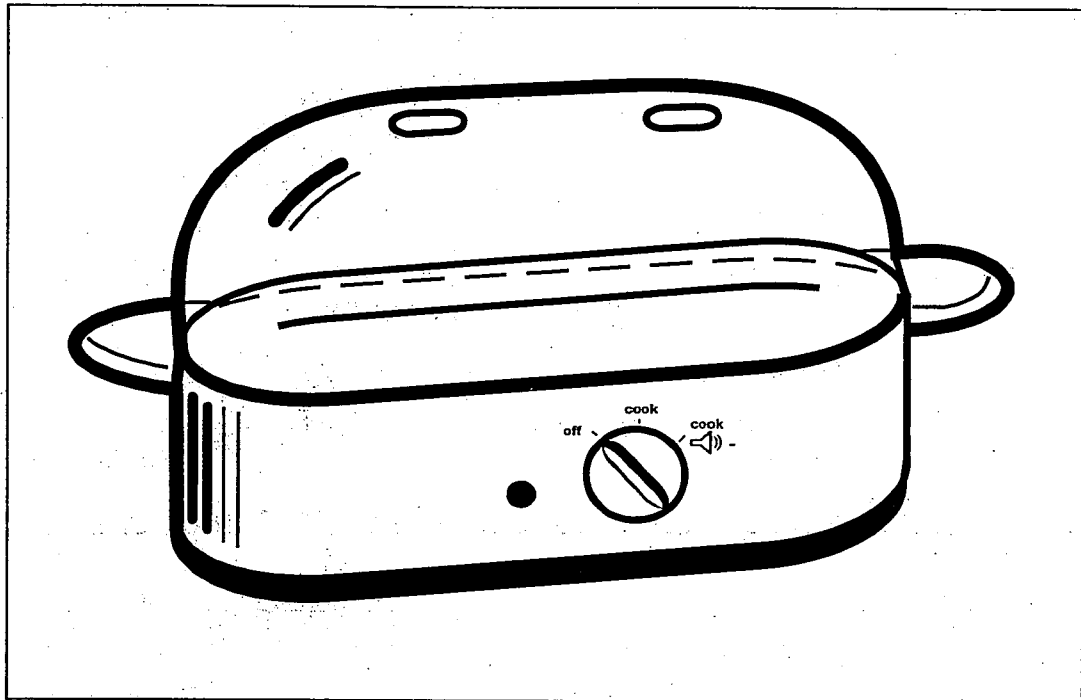


# Edison™



---

## **The Good Egg™**

---

*Egg Cooker*

---

OWNER'S MANUAL

---

& RECIPE GUIDE

---

*Model EDEG1*

---

# IMPORTANT SAFEGUARDS

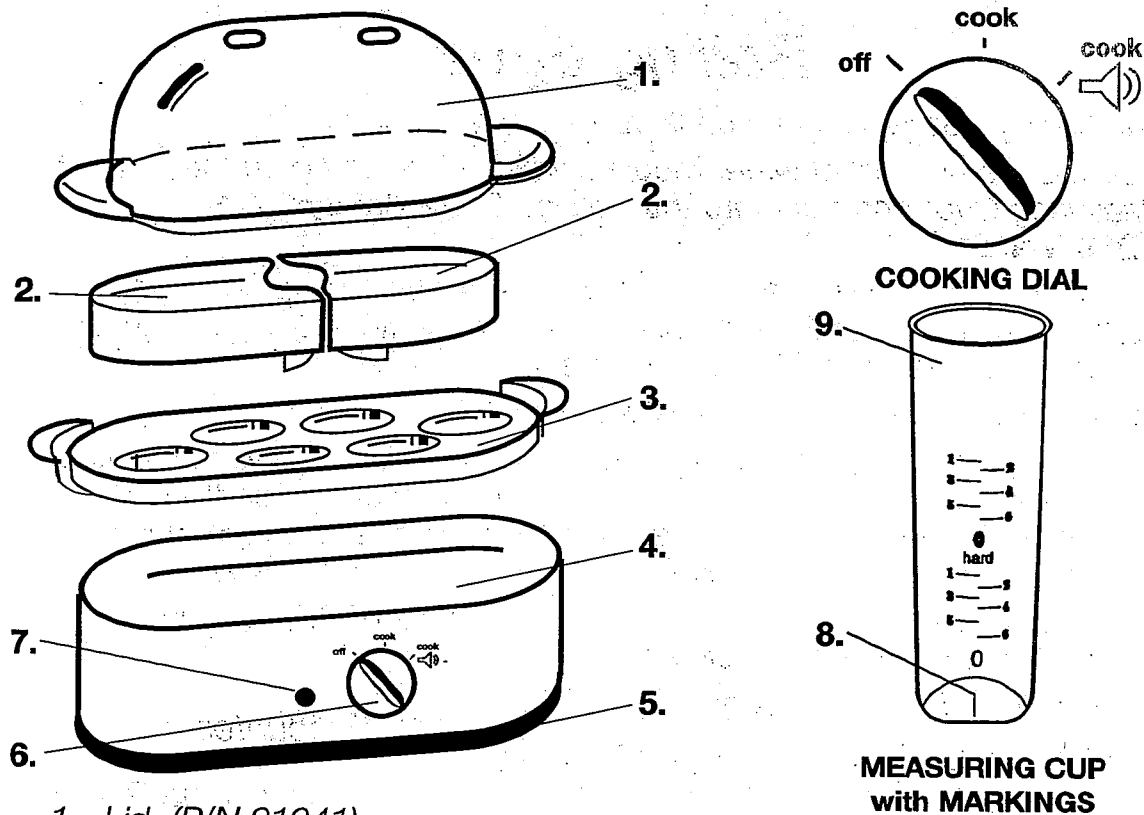
*When using electrical appliances, basic safety precautions should always be followed, including the following:*

- 1. Read all instructions.*
- 2. Do not touch hot surfaces. Use handles or knobs.*
- 3. To protect against electrical shock, do not immerse cord, plug, or appliance in water or other liquid.*
- 4. Close supervision is necessary when used by or near children.*
- 5. Unplug 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 damaged in any manner. Contact Consumer Service for examination, repair or adjustment.*
- 7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.*
- 8. Do not use outdoors.*
- 9. Do not let cord hang over the 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, turn Cooking Dial to OFF, then remove plug from wall outlet.*
- 13. Do not use appliance for other than intended use.*

**SAVE THESE  
INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

# Getting To Know Your Edison™ The Good Egg™ Egg Cooker

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION



- |                               |                              |
|-------------------------------|------------------------------|
| 1. Lid (P/N 21041)            | 6. Cooking Dial              |
| 2. Poaching Trays (P/N 21042) | 7. ON Light                  |
| 3. Egg Rack (P/N 21043)       | 8. Egg Piercer (underneath)  |
| 4. Non-Stick Heating Body     | 9. Measuring Cup (P/N 21045) |
| 5. Cord Storage               |                              |

## 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.

## 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 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.

# Instructions for Use

Before using the Egg Cooker for the first time, become familiar with all of the parts and read instructions carefully. Wipe out the Heating Body with a damp cloth. Wash the plastic parts in warm soapy water, rinse and dry.


## Boiling Eggs

With the boiling feature you can cook up to 6 eggs at once.

1. Measure the amount of water required which is indicated on the Measuring Cup\* and pour into the Heating Body. **Always use COLD water.**

\* For 2 soft eggs see the Measuring Cup where "soft" is indicated and fill to the line marked 2. For 3 hard boiled eggs see the Measuring Cup where "hard" is indicated and fill to the line marked 3 and so on.

There are measurements for medium as well.

2. There is an air pocket at the large end of eggs. This can cause cracking as air expands during cooking. To prevent from cracking use the Egg Piercer on the bottom of the Measuring Cup. To do this, place the large end of the egg against the Egg Piercer and press into the egg.
3. Place the Egg Rack over the Heating Body and carefully place eggs in the Egg Rack with large ends facing down.
4. Position the Lid over the eggs.
5. Insert the plug into a 120V AC electric outlet.
6. Turn the Cooking Dial to COOK or to COOK  if you want the Buzzer to sound when cooking time is over.
7. When cooking is completed, turn the Cooking Dial to the OFF position. Let the Egg Cooker cool for a few moments before removing the Lid. When removing the Lid make sure to use oven mitts or a towel. Grasp the Lid by the Handles to remove.

**CAUTION: 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.**

8. When you are finished using your Egg Cooker, remove plug from wall outlet.

**CAUTION: Eggs will be very hot when cooked. Pick them up with a towel or tongs to avoid burning your hands.**

**Approximate cooking times for boiled eggs are as follows:**

---

• Soft Boiled: 6 min. • Medium Boiled: 7 min. • Hard Boiled: 11 min.

---


These times are for guidelines only. Times can and will vary due to the amount of eggs being boiled and their size.

**NOTE: Approximate cooking times are based on eggs used at room temperature.** You may need to add a little more water when using refrigerated eggs.

**NOTE: The more water used, the firmer your eggs will be.**

# Poaching Eggs and Making Omelets

Up to 2 eggs or omelets can be cooked at a time.

1. Use the Measuring Cup to measure the correct amount of COLD water. Pour water into the Heating Body. The Measuring Cup will indicate an icon of one poached egg for poaching or an icon with an egg and omelet ingredients for an omelet.
2. Place the Egg Rack over the Heating Body.
3. Grease the Poaching Trays well with butter, margarine or vegetable oil to avoid sticking.
4. Break an egg into each individual Tray for poaching or pour omelet mixture into each Tray.
5. Position the Lid over the Egg Rack.
6. Insert the plug into a 120V AC outlet.
7. Turn the Cooking Dial to COOK or to COOK  if you want the Buzzer to sound when cooking time is done.
8. When cooking is completed, turn the Cooking Dial to the OFF position. Let the Egg Cooker cool for a few moments before removing the Lid. When removing the Lid make sure to use oven mitts or a towel. Grasp the Lid by the Handles to remove.

**CAUTION: 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.**

9. When you are finished using your Egg Cooker, remove plug from wall outlet.

**CAUTION: Eggs will be very hot when cooked. Pick them up with a towel or tongs to avoid burning your hands.**

**Approximate cooking time for 1-2 poached eggs and/or omelets is 4 minutes.**

If you misplace the Measuring Cup, use the chart below for approximate water measurements for boiling, poaching and cooking omelets.

No. of Boiled Eggs	WATER QUANTITIES		
	Soft	Medium	Hard
1 egg	2.5 tablespoons	3 tablespoons	6 tablespoons
2 eggs	2 tablespoons	2.5 tablespoons	5 tablespoons
3 eggs	2 tablespoons	2.5 tablespoons	5 tablespoons
4 eggs	2 tablespoons	2 tablespoons	4.5 tablespoons
5 eggs	1.5 tablespoons	2 tablespoons	4 tablespoons
6 eggs	1.5 tablespoons	1.5 tablespoons	4 tablespoons
1 or 2 poached eggs	2 tablespoons		
1 or 2 savory omelets	2.5 tablespoons		

As with boiled eggs, **the more water used, the firmer your eggs will be.** Adjust the amount of water to your liking.

**NOTE: Less water is required if more eggs are used.**

# **User Maintenance Instructions**

The Good Egg™ Egg Cooker requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

## **Care and Cleaning**

*This appliance should be cleaned after every use.*

1. Unplug the appliance from the outlet when not in use and before cleaning. NEVER immerse the Heating Body in water or any other liquid. Allow the appliance to cool completely before cleaning.
2. Wash the Lid, Egg Rack and Poaching Trays in warm soapy water, rinse and dry thoroughly.
3. To clean the Heating Body wipe with a damp cloth. Do not use harsh abrasives, they will scratch the non-stick surface.

**NOTE: After cleaning the Heating Body, rub a small amount of vegetable oil into the non-stick surface.** This will ensure that mineral deposits from regular tap water can be removed easily.

4. This product is not dishwasher safe!

## **Storage**

1. Clean the Egg Cooker as instructed above.
2. Never wrap cord tightly around the appliance. Do not put any stress on cord where it enters unit, as this could cause it to fray and break.
3. Store the Egg Cooker in its original box, in a clean, dry location.

## Hints For Best Results

- Avoid cracked or broken eggs when purchasing. Always check the date to ensure freshness.
- Store eggs in the refrigerator.
- When a recipe calls for eggs to be used at room temperature, simply remove them from the refrigerator 30 minutes before using.
- A great test for freshness immerse an egg in a bowl of cool water. If it sinks, it is fresh: if it floats discard.
- Chill hard boiled eggs in cold water immediately after cooking to prevent the blue discoloration around the egg yoke.
- Boiled eggs will keep in the refrigerator up to one week.
- Poached eggs can be plunged into cold water immediately after cooking and be covered and refrigerated for up to 2 days. To reheat, simply set them in hot water for a minute or wait until they are room temperature.

## 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 of 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 Instructions for Use section of this manual.

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

# LIMITED ONE YEAR WARRANTY

**Warranty:** This Edison™ product is warranted to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

**Warranty Coverage:** 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, normal wear and tear, improper assembly, installation or maintenance abuse 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 with the product 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.

**Implied Warranties:** ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

**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 our option) when the product is returned to the Repair Center, or the purchase price refunded. 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:** Should the appliance malfunction, you should first call toll-free 1 (800) 947-3744 between the hours of 9:00 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 number EDEG1 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 return authorization 1 (800) 947-3744.

**Out-of Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$8.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

**For Products Purchased in the USA, but Used in Canada:** You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

**Risk During Shipment:** We 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.

**To return the appliance, ship to:**

Attn: Repair Center  
708 South Missouri Street  
Macon, MO 63552

**To contact us, please write to or call:**

P.O. Box 6916  
Columbia, MO 65205-6916  
1 (800) 947-3744

Email: [consumer\\_relations@toastmaster.com](mailto:consumer_relations@toastmaster.com)  
[www.toastmaster.com](http://www.toastmaster.com)

**Limitation of Remedies:** No representative or person is authorized to assume for us 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. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall we be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

**Legal Rights:** This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

©2002 All rights reserved

Edison™ is a trademark of McGraw-Edison Company, Houston, Texas

Printed in China

P/N 61071

v.1 06/02