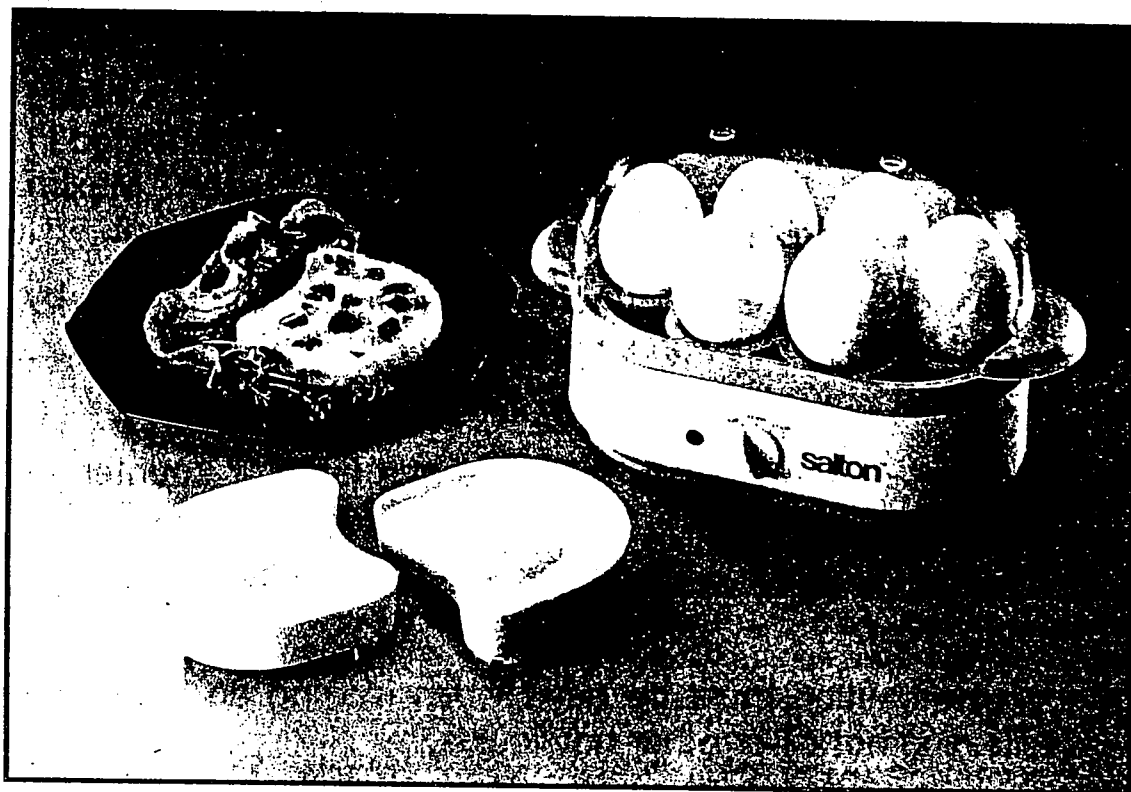


**OWNER'S MANUAL**  
**Model No. EG1**

# Great Eggs

**P O A C H   A N D   B O I L**



**salton®**

# Important Safeguards

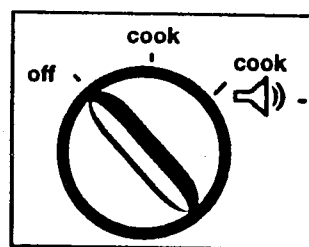
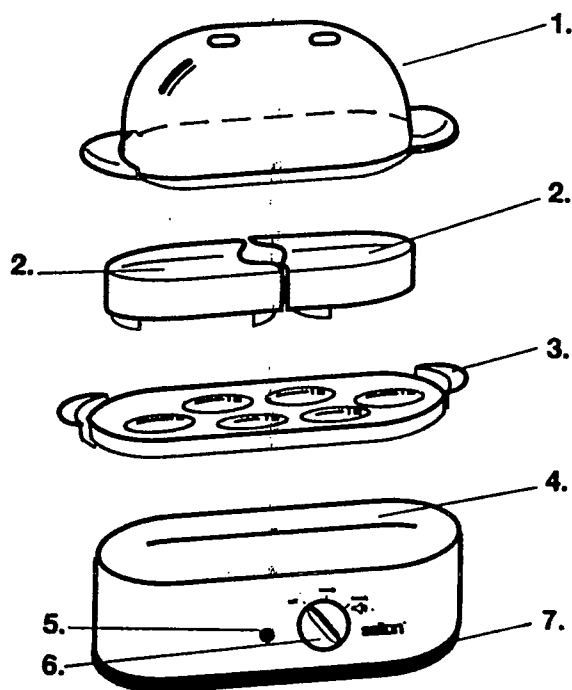
When using electrical appliances, basic safety precautions should always be followed.

1. Read all instructions before using.
2. Do not touch hot surfaces , use handles or knobs.
3. To protect against electrical shock, do not immerse any part of the appliance in water or any other liquid.
4. Close supervision is necessary when used by or near children.
5. Always 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. Return the appliance to Salton Maxim Housewares, Inc. for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Salton Maxim Housewares may cause injuries.
8. Do not use outdoors or near water.
9. Do not let cord hang over the edge of a 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, remove plug from wall outlet.
13. Do not use appliance for other than intended use.

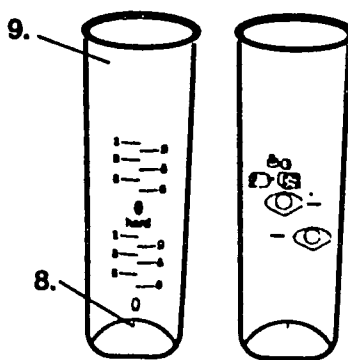
**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY**

**Save These Instructions**

# Getting To Know Your Salton® Great Eggs™ Egg Poacher



OPERATING DIAL



MEASURING CUP  
with MARKINGS

- |                             |                             |
|-----------------------------|-----------------------------|
| 1. Cover                    | 6. Operating Dial           |
| 2. Poaching Trays           | 7. Cord Storage             |
| 3. Egg Rack                 | 8. Egg Piercer (underneath) |
| 4. Non-stick Heating Vessel | 9. Measuring Cup            |
| 5. On light                 |                             |

## Polarized Plug

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 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.

## 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 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 cord or 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.

# Instructions for Use

Before using the Egg Poacher for the first time, become familiar with all of the parts and read instructions carefully. Wipe out the Heating Vessel 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 Vessel.  
**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 egg against the Egg Piercer and press into the egg.
3. Place the Egg Rack over the Heating Vessel and carefully place eggs in the Egg Rack with large ends facing down.
4. Position the cover over the eggs.
5. Insert the plug into a 120V AC power outlet and turn the power on.
6. Turn the dial to “**cook**” or to “**cook** 🔊” if you want the buzzer to sound when cooking time is over.
7. When cooking process is finished let the Egg Poacher cool for a few moments before removing the lid. When removing the lid make sure to use oven mitts or a towel so the escaping steam does not burn you. Pick up the cover by the handles.

**CAUTION: Eggs will be very hot when cooked. Pick them up with a towel or tongs so you do not burn your hands.**

**Approximate cooking times are as follows:**

SOFT BOILED EGGS:	6 MINUTES
HARD BOILED EGGS:	11 MINUTES
MEDIUM BOILED EGGS:	7 MINUTES


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

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

**The more water used the harder the 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 Vessel. 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 Vessel.
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. ( See Cooking Tips section for omelet ideas ).
5. Position the cover over the Egg Rack.
6. Insert the plug into a 120V AC outlet and turn the power on.
7. Turn the dial to “**cook**” or to “**cook**  ” if you want the buzzer to sound when cooking time is done.

***Approximate cooking time for 1-2 poached eggs and 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 Tbl.	2.5 Tbl.	6 Tbl.
2 eggs	2 Tbl.	2.5 Tbl.	4.5 Tbl.
3 eggs	2 Tbl.	2.5 Tbl.	4.5 Tbl.
4 eggs	2 Tbl.	2 Tbl.	4.5 Tbl.
5 eggs	2 Tbl.	2 Tbl.	4 Tbl.
6 eggs	2 Tbl.	2 Tbl.	4 Tbl.
1 or 2 poached eggs		2 Tbl.	
1 or 2 savory omelets		2 Tbl.	

As with boiled eggs the more water used the firmer your eggs will be. It will take some time to adjust the amount of water to your liking.

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

# 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 Cover, Egg Rack and Poaching Trays in warm soapy water, rinse and dry thoroughly.
3. To clean the Heating Vessel wipe with a damp cloth. Do not use harsh abrasives, they will scratch the non-stick surface. NOTE: After cleaning the Heating Vessel, 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!

## 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 T 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.

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

#### **IMPORTANT NOTICE**

*If any parts are missing or defective,*

***DO NOT*** return this product.

*Please call our Customer Service Department for assistance.*

**800-233-9054** Monday - Friday 9am - 5pm CST

*Thank You*

# ONE-YEAR LIMITED WARRANTY

This Salton/MAXIM 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/MAXIM Housewares, 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/MAXIM Housewares, 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/MAXIM's option) when the product is returned to the Salton/MAXIM 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

Should the appliance malfunction, you should first call toll-free 1-800-233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CUSTOMER SERVICE stating that you are a consumer with a problem.

**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)

**In-Warranty Service (Canada)** for an appliance covered under the warranty period, no charge is made for service or postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Customs duty/brokerage fee, if any, must be paid by the consumer.

**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/MAXIM 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/Maxim Housewares, Inc.  
550 Business Center Drive, Mt. Prospect, Illinois 60056

**For more information on Salton/MAXIM products:**

visit our website: URL <http://www.salton-maxim.com> or  
E-mail us at SALTON 550 @ aol.com

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