



Egg Cooker

USER CARE AND INSTRUCTION MANUAL

Thank you for purchasing the **RICARDO** Egg Cooker. Before using this product, please read the user care and instruction manual carefully.

IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.

- ::: This appliance is not a toy and should not be used by children. Keep appliance and its cord out of the reach of children and pets. Close adult supervision is necessary when any appliance is used near children.
- ::: Always place the appliance on a flat, stable and heat-resistant surface. Do not use the appliance on temperature sensitive surfaces.
- ::: Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.
- ::: Keep away from curtains, wall coverings, clothing, dish towels or other flammable materials. Ensure there is sufficient space surrounding the appliance.
- ::: This appliance is intended for household use only. Do not use outdoors.
- ::: Do not use the appliance for anything other than its intended use. Do not use attachments or accessories that are not recommended or sold by the manufacturer.
- ::: Do not leave the appliance unattended. Always unplug the appliance from the electrical outlet when not in use.
- ::: Do not use metal utensils with this appliance. Use wooden, silicone or nylon utensils to remove contents from the cooking plates.
- ::: **CAUTION** Burn hazard! The appliance becomes hot during use. Do not touch hot surfaces. Use protective oven mitts to avoid burns or serious personal injury.
- ::: Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.
- ::: Do not let the power cord hang (over the edge of a table or counter) to avoid tripping and causing burns or injuries. Do not let the power cord touch hot surfaces.
- ::: Do not operate the appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself. If there is a problem, please call 1-866-226-9222.
- ::: To protect against electrical shock, never immerse the power cord, the plug or appliance in water or other liquid.
- ::: Do not plug or unplug the product into/from the electrical outlet with wet hands.
- ::: Use the provided plug only.
- ::: Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- ::: The cord for this appliance should be plugged into a 120 V AC electrical wall outlet.
- ::: Always unplug appliance from the electrical outlet before cleaning or when not in use. To unplug, grasp the plug and pull it from the electrical outlet. Never pull the cord.
- ::: The device must not be operated via an external timer or remote control.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

NOTES ON THE PLUG

For safety reasons, this appliance has a polarized plug (one blade is wider than the other).

To reduce the risk of electric shock, this plug can only be inserted one way into the electrical outlet. If the plug does not fit correctly into the outlet, reverse the plug and insert into the outlet.

If it still does not fit, contact a qualified electrician for further assistance. Do not attempt to modify the plug in any way.

NOTES ON THE CORD

A short power-supply cord is provided to reduce risks 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:

::: The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.

::: If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord.

::: The longer cord should be arranged so that it will not drape over a countertop or tabletop where it can be pulled on.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

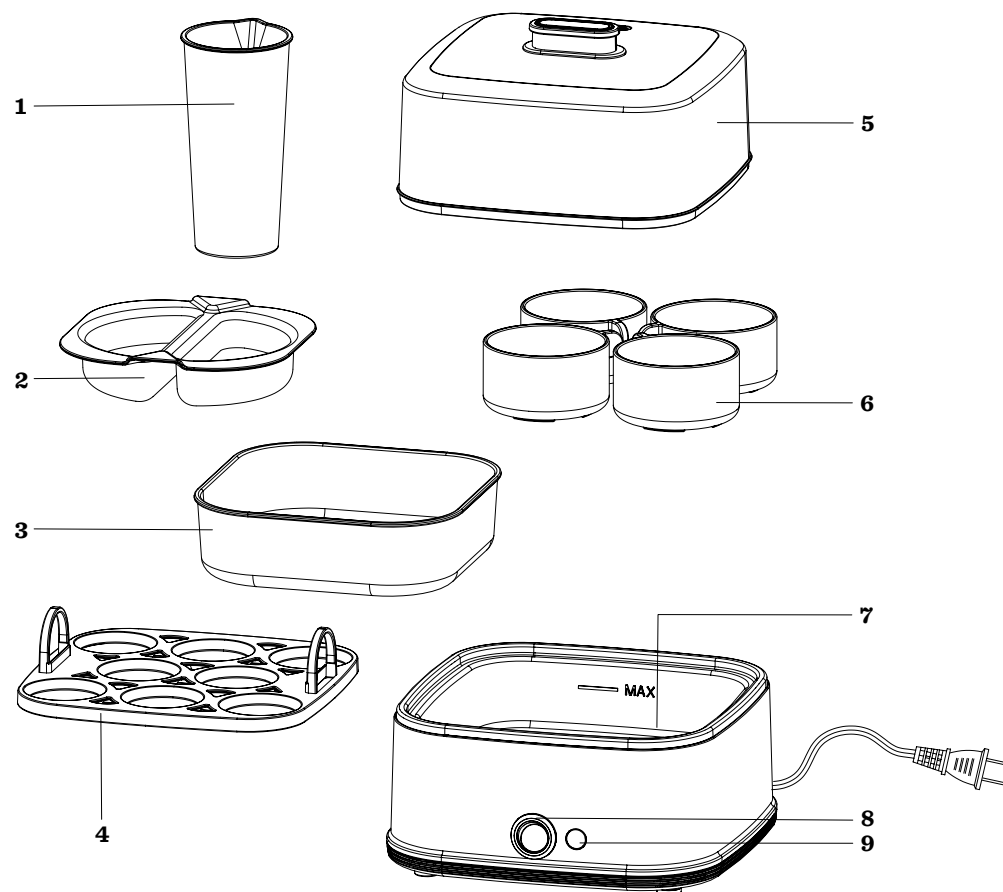
TECHNICAL DATA

Main voltage: 100 V / Frequency: 60 Hz / Power consumption: 500 watts

PARTS IDENTIFICATION

Product may vary slightly from diagram.

- | | |
|------------------------|------------------------------|
| 1. measuring cup | 6. egg bites silicone cups |
| 2. poaching tray | 7. non-stick cooking surface |
| 3. omelette tray | 8. on/off button |
| 4. steaming tray | 9. red light indicator |
| 5. lid with steam vent | |



BEFORE FIRST USE

- 1- Read all instructions and important safeguards.
- 2- Remove all packaging materials and ensure that all items have been received in good condition.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4- Do not plug the appliance into an electrical outlet before it is ready to be used.
- 5- Wipe the appliance with a soft damp cloth. Dry thoroughly. NEVER IMMERSE the appliance, the power cord, or the power plug in water or any liquid.
- 6- Wash measuring cup and accessories; steaming tray, egg bites silicone cups, poaching tray and omelette tray in warm soapy water or in the dishwasher. Rinse and dry thoroughly.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

ACCESSORY	SUGGESTED USE
Steaming tray	Use tray for cooking boiled eggs and as a support for the poaching tray, omelette tray, and egg bites silicone cups.
Omelette tray	For preparing omelettes. Generously oil the tray before adding the egg mixture.
Poaching tray	For poaching eggs. Generously oil the tray and crack an egg into each cavity.
Egg cups	For making egg bites. Generously oil the cups and fill them with the egg mixture.
Measuring cup	Required accessory for Steam Mode . The cup features measurement levels for soft, medium, and hard-boiled eggs, omelettes, poached eggs, and egg bites. Numbers on the cup indicate the number of eggs cooked in each use (2, 4, 8).

ICON ON MEASURING CUP	COOKING STYLE
	Soft-boiled
	Medium-boiled
	Hard-boiled
	Poached eggs
	Omelette
	Egg bites

USING THE EGG COOKER

During first use of the appliance, smoke and/or a slight odour may occur from the appliance because of the initial warming process of the materials. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

CAUTION: Do not touch hot surfaces. Use protective oven mitts or gloves to avoid burns or serious personal injury.

USING THE STEAM MODE

Select **Steam Mode** for soft, medium, or hard-boiled eggs, poached eggs, omelettes, and egg bites. Always place the appliance on a stable, flat, heat-resistant surface.

BOILED EGGS


- 1- Add the recommended amount of water to the non-stick cooking surface using the measuring cup and place the steaming tray on top.
To cook 8 hard-boiled eggs, fill the measuring cup with water up to the line marked with 8 under the hard-boiled egg icon
To cook 3 soft-boiled eggs, fill the measuring cup with water up to the line marked with the 2,4 under the soft-boiled egg icon
- 2- Use the needle on the measuring cup to pierce a hole on the narrow end of each egg.
- 3- Place the eggs in the steaming tray with the large end of eggs facing down.
- 4- Place lid on top of steaming tray and select **Steam Mode**. The red light will turn on.
- 5- Once cooking is completed, the red light will turn off.
- 6- Turn off the cooker and place the eggs in an ice-cold water bath for easy peeling.

OMELETTE


- 1- Prepare your egg mixture.
- 2- Generously oil the omelette tray and pour the egg mixture in.
- 3- Add the recommended water to the non-stick cooking surface based on omelette icon on the measuring cup
4- Place the steaming tray on the non-stick cooking surface, then set the omelette tray on top.
- 5- Place lid on top of steaming tray and select **Steam Mode**. The red light will turn on.
- 6- Once cooking is completed, the red light will turn off. Carefully remove the omelette tray using oven mitts or silicone utensils
- 7- Flip and serve.

EGG BITES

- 1- Prepare your egg mixture.
- 2- Generously oil the silicone egg cups and divide the mixture evenly among the cups, filling each about three-quarters full to avoid overflow.

- 3- Add the recommended water to the non-stick cooking surface based on egg bites icon on the measuring cup .
- 4- Place the steaming tray on the non-stick cooking surface, then set the silicone cups on the steaming tray.
- 5- Place lid on top of steaming tray and select **Steam Mode**. The red light will turn on.
- 6- Once cooking is completed, the red light will turn off. Carefully remove the egg bites using oven mitts or silicone utensils.
- 7- Flip and serve.

POACHED EGGS

- 1- Generously oil the poaching tray.
- 2- Crack one egg into each cavity of the poaching tray.
- 3- Add the recommended water to the non-stick cooking surface based on poached egg icon on the measuring cup .
- 4- Place the steaming tray on the non-stick cooking surface then set the poaching tray on top.
- 5- Place lid on top of steaming tray and select **Steam Mode**. The red light will turn on.
- 6- Once cooking is completed, the red light will turn off. Carefully remove the poaching tray. Remove the eggs using a silicone or wooden utensil and serve.

NOTE: Some browning may occur on the non-stick cooking surface once cooking is completed; this is normal and can be easily cleaned with a soft, damp cloth.

USING THE SAUTÉ MODE

The **Sauté Mode** transforms the egg cooker into a non-stick cooking pot for fried or scrambled eggs.

FRIED EGGS

- 1- Select **Sauté Mode** and wait 30 seconds for the cooker to preheat, the red light will turn on.
- 2- Add a small amount of oil or butter to the non-stick cooking surface.
- 3- Crack 1-2 eggs into the cooker.
- 4- Cook until the eggs reach desired doneness.
- 5- Turn off the cooker manually and serve.

SCRAMBLED EGGS

- 1- Select **Sauté Mode** and wait 30 seconds for the cooker to preheat, the red light will turn on.
- 2- Add a small amount of oil or butter to the non-stick cooking surface.
- 3- Pour in the egg mixture and stir continuously to scramble as desired.
- 4- Turn off the cooker manually and serve.

Clean the non-stick surface with a soft, damp cloth. Dry thoroughly. NEVER IMMERSE the appliance, the power cord, or the power plug in water or any liquid.

CLEANING AND MAINTENANCE

IMPORTANT: Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.

- ::: Use a soft, damp cloth to gently wipe the non-stick cooking surface. Never use an abrasive cleaner.
- ::: Wash accessories, lid and measuring cup in warm soapy water or in the dishwasher. Rinse and dry thoroughly.
- ::: To protect against electrical shock, do not immerse cord, plug or unit in water or any other liquid.
- ::: If needed, wipe the exterior surface of unit with a soft, damp cloth. Dry thoroughly.

STORAGE

Ensure all pieces are clean and dry before storing. Store appliance in a dry, clean place. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it connects to the appliance, causing it to fray and break. Keep it loosely coiled.

2-YEAR LIMITED WARRANTY

This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than an authorized service agent. Stains or discolouration of the housing may occur after use but will not affect the appliance's performance and are not covered by this warranty.

For assistance or general information regarding this product and the warranty, please contact our customer service:

- ::: by e-mail: kitchenproducts@ricardocuisine.com
- ::: by phone: 1-866-226-9222

omelette bites

PREPARATION 5 minutes
COOKING 10 minutes
MAKES 4 bites

2 eggs
¼ cup (25 g) cheddar cheese, grated
¼ cup (60 ml) milk

toppings (optional)

cooked ham, chopped, to taste
 herbs (chives, basil, parsley), finely chopped, to taste



- 1** Measure the water in the measuring cup for egg bites (about 80 ml).
- 2** Pour the water into the non-stick cooking surface of the egg cooker.
- 3** Insert the steaming tray and the 4 silicone cups.
- 4** In a bowl, whisk together the eggs, cheese and milk. Season with salt and pepper. Divide the egg mixture among the silicone cups; filling each cup about three-quarters full. Add a topping.
- 5** Cover with the lid. Select the “steam” mode. Once the light goes off, remove the lid. Remove the silicone cups.
- 6** Let sit for 1 to 2 minutes before unmoulding the eggs.

| NOTE | Delicious served hot, warm or cold. Serve with green salad, if desired, or as a snack.

devilled eggs

PREPARATION 25 minutes
COOKING 15 minutes
MAKES 16

8 eggs
½ cup (75 ml) mayonnaise
1 tbsp (15 ml) chives, finely chopped
 sweet paprika, to taste
 microgreens or thinly sliced radish, for serving



- 1** Measure the water in the measuring cup for hard-boiled eggs (about 100 ml).
- 2** Pour the water into the non-stick cooking surface of the egg cooker.
- 3** Insert the steaming tray and place an egg upright in each cavity.
- 4** Cover with the lid. Select the “steam” mode.
- 5** Once the light goes off, remove the lid. Remove the eggs and plunge into a bowl of very cold water to stop them from cooking.
- 6** Peel the eggs under cold running water and pat dry. Compost the shells.
- 7** On a work surface, cut the eggs in half lengthwise. Remove the yolks and place in a bowl. Place the egg whites on a large serving dish, cut-side up.
- 8** Using a fork, finely mash the yolks. Stir in the mayonnaise. Season with salt. Add the chives and mix gently.
- 9** Using two small spoons, fill the egg whites with the yolk mixture. Sprinkle with paprika and top with microgreens or radish.

eggs benedict

PREPARATION 40 minutes
COOKING 30 minutes
SERVING 4

hollandaise sauce

3 tbsp (45 ml) water
1 tbsp (15 ml) white wine vinegar
3 egg yolks
 $\frac{3}{4}$ cup (180 ml) unsalted butter, melted

poached eggs

3 tbsp (45 ml) vegetable oil
8 eggs

toppings

8 slices Canadian bacon or smoked ham
2 tbsp (30 ml) butter
1 tsp (5 ml) maple syrup
4 English muffins, halved horizontally
4 slices cooked crispy bacon, finely chopped
1 tbsp (15 ml) chives, finely chopped

hollandaise sauce

1 In a bowl ready for a double boiler, off the heat, whisk together the water, white wine vinegar and egg yolks. Place over a pot of simmering water and whisk until the texture becomes thick and frothy. Do not overcook the mixture so as not to scramble the egg yolks.

2 Remove the bowl from the double boiler. Off the heat, drizzle in the melted butter, whisking constantly. Season with salt and pepper. Cover with plastic wrap directly on the surface of the sauce. Keep warm.



poached eggs

- 1** Measure the water in the measuring cup for poached eggs (about 40 ml).
- 2** Pour the water into the non-stick cooking surface of the egg cooker.
- 3** Using a pastry brush, generously oil the two cavities of the poaching tray.
- 4** Break 1 egg into each cavity of the poaching tray.
- 5** Insert the steaming tray and the poaching tray.
- 6** Cover with the lid. Select the “steam” mode.
- 7** Once the light goes off, remove the lid. Remove the poaching tray.
- 8** Using a butter knife and a spoon, gently unmould the eggs and place on a plate lined with paper towels. Repeat the steps above to cook the remaining eggs.

toppings

- 1** In a non-stick skillet over medium heat, cook the slices of Canadian bacon (or smoked ham) in the butter and maple syrup for 1 minute or until warmed through. Set aside.
- 2** Toast the English muffins.
- 3** Spread some of the hollandaise sauce over each English muffin half. Top each muffin half with a slice of warmed bacon and an egg. Drizzle with the remaining sauce. Sprinkle with the chopped bacon and chives.

omelette

PREPARATION 5 minutes
COOKING 7 minutes
SERVING 1

2 eggs
¼ cup (25 g) cheddar cheese, grated
¼ cup (60 ml) milk

toppings (optional)

cooked ham, chopped, to taste
 herbs (chives, basil, parsley), finely chopped, to taste



- 1** Measure the water in the measuring cup for omelettes (about 50 ml).
- 2** Pour the water into the non-stick cooking surface of the egg cooker.
- 3** Insert the steaming tray and the omelette tray.
- 4** In a bowl, whisk together the eggs, cheese and milk. Season with salt and pepper. Transfer the mixture to the omelette tray. Add a topping.
- 5** Cover with the lid. Select the “steam” mode.
- 6** Once the light goes off, remove the lid. Remove the omelette tray.
- 7** Let sit for 1 to 2 minutes before carefully unmoulding the omelette.

| NOTE | Perfect for composing a delicious lunch sandwich. Serve with a green salad or roasted potatoes, if desired.

scrambled eggs

PREPARATION 5 minutes
COOKING 5 minutes
SERVING 1

3 eggs
1 tbsp (15 ml) butter



- 1** In a bowl, whisk the eggs until smooth but not frothy. Season with salt and pepper.
- 2** Select the “sauté” mode on the egg cooker.
- 3** Once the machine is hot (after about 30 seconds), melt the butter. Pour in the eggs and stir slowly with a spatula or wooden spoon, scraping the bottom and sides of the machine.
- 4** Once the eggs begin to coagulate, stir more rapidly until creamy and still runny (cook to about 80% since they will continue to cook off the heat). The eggs should be coagulated and form small, moist clumps. Adjust the seasoning. Transfer to a plate and serve immediately.