# AROMA®



# instruction manual

### Egg Cooker

Questions or concerns about your Aroma product? www.AromaCo.com/Support 1-800-276-6286





Digital Rice & Grain Multicookers



Cookers



Electric Kettles



Indoor Grills





Here at Aroma we strive to make a difference-to design and distribute products that enhance and enrich people's lives.

Aroma offers an array of exceptional products to make cooking simple and satisfying. Discover other countertop appliances and cookware from our current product lineup to complement your kitchen.

### **REGISTER YOUR PRODUCT**

#### Registration is quick and easy.

- Be notified of:
- new product releases
- new test kitchen recipes
- sales and promotions ...and more!

SCAN TO REGISTER AromaCo.com/registration

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/AromaHousewares

and More!

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# **IMPORTANT SAFEGUARDS**

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

- 1. Important: Read all instructions carefully before first use.
- 2. Do not touch hot surfaces. Use the handles or knobs.
- 3. Use only on a level, dry and heatresistant surface.
- 4. To protect against fire, electric shock and injury to persons, do not immerse the power cord, plug or appliance in water or any other liquid. See instructions for cleaning.
- 5. Close supervision is necessary when the appliance is used by or near children.
- 6. Unplug from the wall outlet when not in use and before cleaning. Allow the unit to completely cool before putting on or removing parts and before cleaning the appliance.
- Do not operate any appliance with 7. a damaged power cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Aroma<sup>®</sup> customer service for examination, repair or adjustment.
- 8. The use of accessory attachments not recommended by Aroma® Housewares may result in fire, electrical shock or injury.
- 9. Do not use outdoors.
- 10. Do not let the power cord touch hot surfaces or hang over the edge of a counter or table.
- 11. Do not place on or near a hot gas or electric burner or in a heated oven.
- 12. Do not use the appliance for anything other than its intended use.

- 13. Extreme caution must be used when moving the appliance containing hot water or food.
- 14. Do not touch, cover or obstruct the steam vent on the top of the lid as it is extremely hot and may cause scalding.
- 15. Use only with a 120V AC power outlet.
- 16. Always unplug from the plug gripping area. Never pull on the power cord.
- 17. The egg cooker should be operated on a separate electrical circuit from other operating appliances. If the electrical circuit is overloaded with other appliances, the appliance may not operate properly.
- 18. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
- 19. To disconnect, remove the plug from the wall outlet.
- 20. Do not wrap or tie the power cord around the appliance.
- 21. CAUTION: Intended for countertop use only.
- 22. CAUTION: To reduce the risk of electrical shock, cook only in the removable trays provided.
- 23. Do not place your hand or any foreign objects into the egg cooker during operation. If food spills onto the heating plate, make sure the egg cooker is turned off and cooled before cleanina.

## SAVE THESE INSTRUCTIONS



# **IMPORTANT SAFEGUARDS**

# Parts Identification

### **Short Cord Instructions**

- 1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- 2. Longer extension cords are available and may be used if care is exercised in their use.
- 3. If a longer extension cord is used:
  - a.) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  - b.) The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.



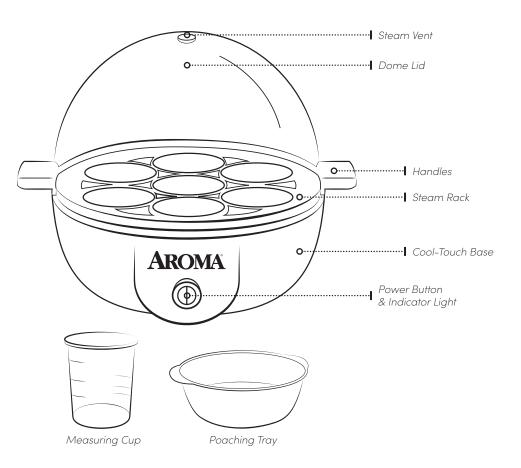
### **Polarized Plug**

This appliance has a polarized plug (one blade is wider than the other); follow the instructions below:

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.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

### **THIS APPLIANCE IS FOR** HOUSEHOLD USE ONLY.



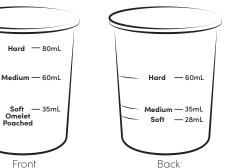
### **Controls/Functions**

#### **Power Button**

Press the power button in to begin the cooking cycle. The indicator light inside the button will illuminate red as the cooker begins to heat. Once the cycle has completed, a buzzer will sound and the indicator light will shut off. Press the power switch to silence the buzzer and turn off the unit.



#### 4+ Eggs



Front

Omelet

Poached

### BEFORE FIRST USE

- 1. Read all instructions and important safeguards.
- 2. Remove all packaging materials and check that all items have been received in good condition.
- 3. Tear up all plastic bags and dispose of them properly as they can pose a risk to children.
- 4. Wash the lid, steam rack, poaching tray, and measuring cup in warm, soapy water. Rinse and dry thoroughly.
- 5. Wipe the egg cooker base clean with a damp cloth.

### TO CLEAN

- 1. Unplug the power cord from the wall outlet and allow the egg cooker to completely cool.
- 2. Wash the lid, steam rack, poaching tray, and measuring cup in warm, soapy water.
- 3. Wipe the egg cooker base clean with a damp cloth.
- 4. Dry all parts and accessories thoroughly then reassemble for next use.

### TROUBLESHOOTING

#### The Indicator Light does not turn on.

- Ensure that the power cord is plugged into the power outlet.
- Check to make sure the power outlet is operating correctly.
- Press the Power Button (located on the front of your Egg Cooker).



Never submerge the heating base in water when cleaning the egg cooker. Simply wipe out the base with a damp sponge and wipe dry.

### Note:

Do not use harsh abrasive cleaners or scouring pads to clean this appliance.

 Any other servicing should be performed by Aroma<sup>®</sup> Housewares.

Not satisfied with your Aroma® purchase? Our product experts can help! **Before returning, please contact Customer Service at 1-800-276-6286** for product support, helpful tips and more!

Helpful

Using purified water

the buildup of mineral

will help to prevent

Hints:

deposits.

### STEAMING

- Locate the water line on the provided measuring cup that corresponds to the number of eggs that will be steamed and the desired level of doneness.
- 2. Fill the measuring cup with cold water to the desired line and pour it into the stainless steel heating base.
- 3. Place the steam rack on top of the base.
- Using the pinprick on the underside of the measuring cup, gently poke a hole into the wide end of each egg. This will help ensure easy peeling and efficient cooking.
- 5. Carefully place each egg atop the steam rack, pinpricked side down. Cover with the dome lid.
- 6. Plug the power cord into an available 120V AC wall outlet.
- 7. Press the power button in. The red indicator light will illuminate as the cooker begins to heat.
- 8. Once the cooking cycle is complete, a buzzer will sound, and the indicator light will turn off. Press the power switch to silence the buzzer.
- 9. Uncover the lid by using the lid handles and carefully lift it. Please use heat-resistant tongs to remove the eggs.
- 10. To prevent overcooking, carefully remove the eggs as soon as the indicator light shuts off.
- When finished, unplug the power cord and allow the unit to cool. Follow instructions in the "To Clean" section on page 6.

### POACHING

- 1. Locate the water line on the provided measuring cup that reads "Omelet/Poached".
- 2. Fill the measuring cup with cold water to the line and pour it into the stainless steel heating base.
- 3. Place the steam rack on top of the base.
- 4. Lightly spray the interior of the poaching tray with cooking oil if desired.
- 5. Carefully crack the eggs into the poaching tray.
- 6. Place the poaching tray atop the steam rack. Cover with the dome lid.
- 7. Plug the power cord into an available 120V AC wall outlet.



When the eggs are finished cooking, a buzzer will sound. Press the power button to silence the buzzer.

Do not unplug the unit while cooking. If you unplug the unit while cooking, it will still be turned on and start heating when you plug it back in.

### Note:

Cooking multiple eggs will require less water than cooking a single egg, due to the increased steam produced when cooking multiple eggs. Follow the water lines on the provided measuring cup and read all instructions thoroughly.

Please exercise caution when handling the egg cooker. To remove the lid, use the lid handles and carefully lift it. When retrieving eggs, please use heat-resistant tongs instead of bare hands, as the parts may be hot to touch.

7.

e lid. into c

### POACHING (CONT.)

- 8. Press the power button in. The red indicator light will illuminate as the cooker begins to heat.
- 9. Once the cooking cycle is complete, a buzzer will sound, and the indicator light will turn off. Press the power switch to silence the buzzer.
- Uncover the lid by using the lid handles and carefully lift it. Using protective oven mitts or pot holders to carefully lift the poaching tray up and off the steam rack.
- 11. Using a spatula, gently release the cooked eggs from the poaching tray.
- When finished, unplug the power cord and allow the unit to cool. Follow instructions in the "To Clean" section on page 6.

### OMELET

- 1. Locate the water line on the provided measuring cup that reads "Omelet/Poached".
- 2. Fill the measuring cup with cold water up to the designated line for cooking one egg. Pour it into the stainless steel heating base.
- 3. Lightly spray the interior of the poaching tray with cooking oil if desired.
- 4. Pour the egg mixture into the poaching tray.
- 5. Carefully place the poaching tray atop the steam rack. Cover with the dome lid.
- 6. Plug the power cord into an available 120V AC wall outlet.
- 7. Press the power button in. The red indicator light will illuminate as the cooker begins to heat.
- Once the cooking cycle is complete, a buzzer will sound, and the indicator light will turn off. Press the power switch to silence the buzzer.
- Uncover the lid by using the lid handles and carefully lift it. Using protective oven mitts or pot holders to carefully lift the poaching tray up and off the steam rack.
- 10. Using a spatula, gently remove the omelet from the poaching tray.
- When finished, unplug the power cord and allow the unit to cool. Follow instructions in the "To Clean" section on page 6.



Always place the poaching tray on top of the steam rack and never directly on the stainless steel heating plate.

Note:

results!

If you live at a higher altitude, add up to 25%

more water to your Egg

Cooker to ensure best

### Steaming & Poaching Egg Cooking Guide

Egg Type	Quantity	Total Cook Time
Soft Boiled	1–3 Eggs	6 Minutes
	4-7 Eggs	11 Minutes
Medium Boiled	1–3 Eggs	9 Minutes
	4-7 Eggs	13 Minutes
Hard Boiled	1–3 Eggs	12 Minutes
	4-7 Eggs	17 Minutes
Poached Eggs	1–2 Eggs	6 Minutes
Omelet	1 Egg	6 Minutes

### **MINERAL DEPOSITS**

Regular use of the egg cooker can leave behind mineral deposits or cause white residue and scale build-up on the stainless steel base. This residue is normal and will not negatively affect you or the unit but can impact the quality of prepared food over time if not cleaned properly. Follow these steps to remove deposits and residue:

- 1. Mix 1 part vinegar with 10 parts water to create a cleaning solution.
- 2. After using the heat pan while it is still warm, add approximately 60 mL of the vinegar and water solution.
- 3. Allow the mixture to soak in the pan for 15-30 minutes, ensuring that the solution covers the areas that require cleaning.
- 4. Empty the contents of the pan and wipe it down with warm water to remove any residue or remaining solution.
- 5. Repeat the cleaning process as needed to maintain the cleanliness and quality of the pan.

### Helpful Hints:

Using distilled water will help to prevent the buildup of mineral deposits.

To ensure optimal performance of the egg cooker, it is recommended to deep clean and remove mineral deposits at least once a month.

### NOTES



### LIMITED WARRANTY

Aroma Housewares Company warrants its products against defects in material and workmanship for one year from the provable date of purchase in the United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its discretion, defective parts at no charge. Proof of the date of purchase, such as the original dated sales receipt, will be required with any request for warranty repair or replacement. All liability is limited to the amount of the purchase price.

This warranty does not apply if the warranty period expired; the product has been modified by any unauthorized service center or personnel; the defect was subject to abuse, improper use not conforming to product manual instructions, or environmental conditions more severe than those specified in the manual and specification, neglect of the owner or improper installation; the defect was subject to Force Majeure such as flood, fire, lightning, earthquake, other natural calamities, war. The warranty excludes accessories and replacement parts. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60Hz).

Aroma's sole obligation under the warranty shall be to replace the defective product with a working one or a similar model of equivalent value, if the same model is not available, in the occurrence of any failure or defect covered under the warranty during the warranty period. Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

This warranty gives you specific legal rights, which may vary from state to state, and does not cover areas outside the United States.

### **SERVICE & SUPPORT**

In the event of a warranty claim, or if service is required for this product, please contact Aroma® customer service toll-free at:

**1-800-276-6286 | CustomerService@AromaCo.com** M-F, 8:30am-4:30pm, Pacific Time

www.AromaCo.com

Aroma Housewares Company 6469 Flanders Drive, San Diego, CA 92121, U.S.A.

### Note:

Proof of purchase is required for all warranty claims.

 Failure to register your product will not diminish your warranty rights.

Not satisfied with your Aroma® purchase? Our product experts can help! **Before returning, please contact Customer Service at 1-800-276-6286** for product support, helpful tips and more!



To Enhance and Enrich Lives.

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