



EGG COOKER DELUXE

INSTRUCTION MANUAL AND RECIPE GUIDE

MODEL DEC012



EGG COOKER DELUXE

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SAFETY GUIDELINES

Please Read and Save Instruction and Care Manual

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

- Read all instructions carefully.
- Remove all packaging and labels from appliance prior to use.
- To protect against risk of electrical shock, do not put cord, plug, or appliance in or near water or other liquids.
- Keep appliance away from children when in use.
- Only use approved ingredients with this product. Other food may damage the appliance.
- Unplug appliance from outlet and allow to cool when not in use, during assembly, during disassembly, and before cleaning.
- Do not open Lid when Egg Cooker is cooking.
- The Egg Cooker will turn on when plugged in and the Power Switch has been activated. When all the water has evaporated from the Heating Plate, a buzzer will sound and the Heating Plate will turn off. If the switch is not turned off immediately, the Heating Plate will cycle on and off until the Egg Cooker is turned off.
- Do not let the appliance or extension cord hang over edge of table, hang over the sink, or touch hot surfaces.
- Only use the Egg Cooker on a stable surface.
- Make sure the Lid is securely in place before turning on the appliance.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner.
- For any maintenance related questions other than cleaning, please contact StoreBound by phone at 1-800-898-6970 from 7AM - 7PM PST Monday - Friday or by email at support@storebound.com.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Do not use appliance for any purpose other than intended use. For household use only.
- Do not place on or near a hot gas burner, hot electric burner, or in a heated oven.
- When cleaning the Body, do not submerge in water or other liquids. Instead, use a soft damp cloth to wipe down.
- Do not use outdoors.
- Do not put your hands or other objects into the Egg Cooker while it is in operation. If food spills on the Heating Plate, turn off Egg Cooker and let cool completely before cleaning.

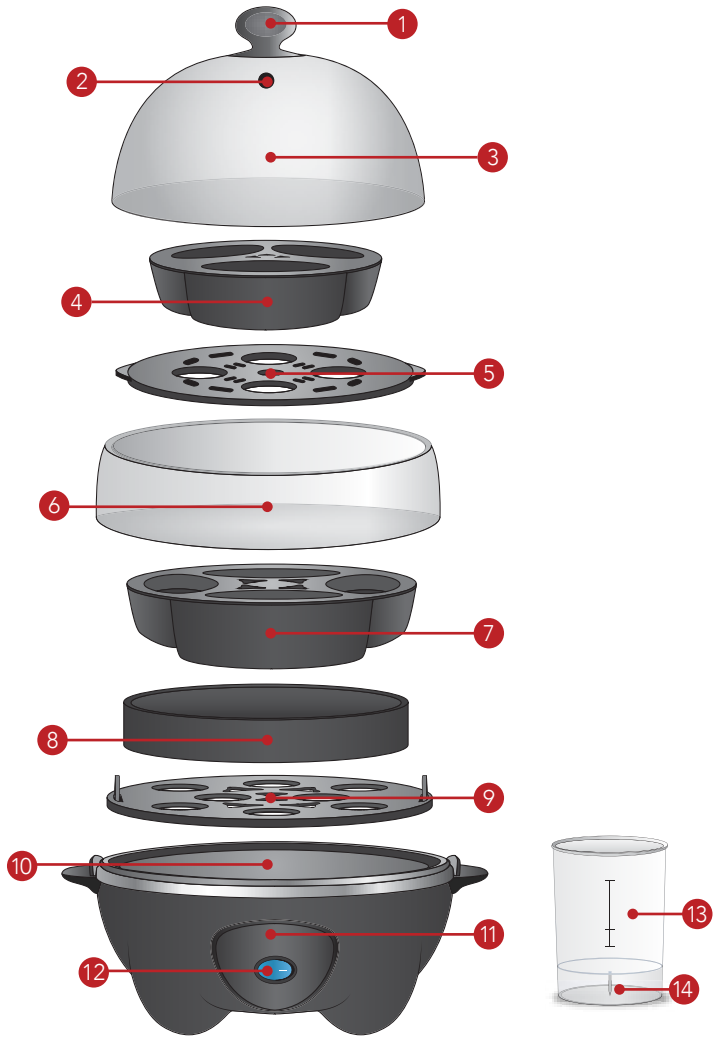
- **WARNING:** Hot steam! Never place your hands or arms over the Steam Hole while the appliance is in use.
- Keep hands and utensils away from Heating Plate while cooking eggs to reduce the risk of injury or damage to the Egg Cooker.
- Internal base and contents (water and eggs) of Egg Cooker are hot when in use. Let cool before handling and/or cleaning.
- Do not touch Heating Plate when Egg Cooker is hot. Use the handles.
- If using a longer power-supply cord or extension cord, make sure the electrical rating of the wire is compatible with the appliance.
- Use extreme caution when handling the Measuring Cup as there is a sharp Pin on the bottom of the cup which may cause injury.
- If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
- **Warning:** Lid and Base Ring get hot when in use. When eggs are done, carefully remove the Lid by the handle and Base Ring with a towel or oven mitt. Allow the parts to cool completely before touching or cleaning.
- NEVER place the Poaching Trays or Omelette Bowl directly on the Heating Plate. Always place on top of the Boiling Trays.
- Make sure the Egg Cooker is off before removing eggs.
- A short power cord should be used to reduce the risk of tripping and entanglement.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit 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.

Please Read and Save Instruction and Care Manual

PARTS & FEATURES

1. Lid Handle
2. Steam Hole
3. Lid
4. 3 Egg Poaching Tray
5. Small Boiling Tray
6. Base Ring
7. 4 Egg Poaching Tray
8. Omelette Bowl
9. Large Boiling Tray
10. Heating Plate
11. Body
12. Power Switch
13. Measuring Cup
14. Pin

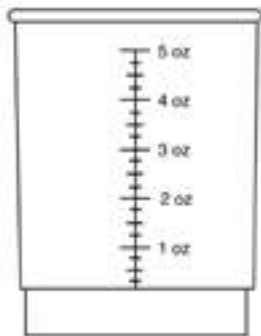
PARTS & FEATURES



USING YOUR EGG COOKER

Soft, medium, and hard boiled eggs

The times listed below are guidelines so that you will know how long it will take to cook the eggs. The thermostat in the Egg Cooker will shut off automatically and a buzzer will sound when the eggs are done - no additional timer is necessary. The following time guidelines are for cold large eggs. Extra or jumbo eggs may require additional water and time in the Cooker to achieve desired results.



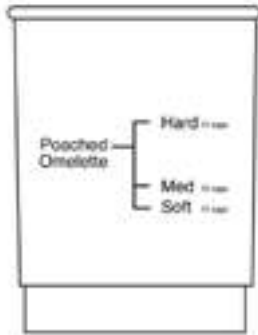
If you like your eggs a little more firm, let them sit covered in the Egg Cooker for a few minutes more after the buzzer sounds.

Style	# of Eggs	Amount of Water	Time
Soft Boiled	6	2.25 oz.	8 min
	12	1.75 oz.	10 min
Medium Boiled	6	2.75 oz.	11 min
	12	2 oz.	13 min
Hard Boiled	6	5 oz.	18 min
	12	3.5 oz	20 min

USING YOUR EGG COOKER

Omelettes and poached eggs

For omelettes or poached eggs, fill the Measuring Cup with water to the designated Poached / Omelette Line. This line is applicable for 7 poached eggs or an omelette made with 2-3 eggs.



If you want your poached eggs extra soft, be sure to remove the lid immediately after the buzzer sounds and you have pressed the Power Switch.

Mix and Match

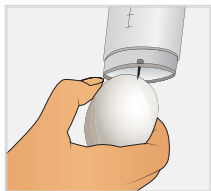
With the Egg Cooker Deluxe, you can now mix and match your eggs. Please refer to the following guidelines for a few ideas.

Combination	Amount of Water
4 poached eggs + 4 soft boiled eggs	3 oz.
7 mini omelettes	4 oz.
4 mini omelettes + 4 hard boiled eggs	4 oz.

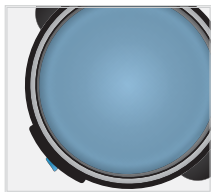
BOILING EGGS

Note: When making less than a dozen eggs, you may use either the Large Boiling Tray or the Small Boiling Tray. If only using the Large Boiling Tray, the Lid can be placed right over the Base Ring without the Small Boiling Tray.

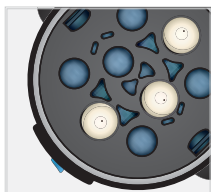
Tip: Soak eggs in ice water or run under cold water immediately after removing from Egg Cooker to stop the cooking process and to make peeling easier.



1. Make sure the Egg Cooker is unplugged before starting. Pierce the larger end of each egg with the Pin attached to the bottom of the Measuring Cup.



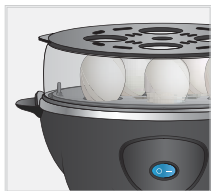
2. Use the Measuring Cup to pour the appropriate amount of cold water onto the Heating Plate.



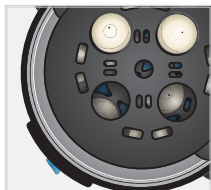
3. Place Large Boiling Tray on Body. Place 8 eggs in the designated spots in the tray. Make sure that the holes in the larger end of the eggs are pointed upwards. Do not let the eggs touch the Heating Plate. Remember: Bottoms up!



4. Place Base Ring over Large Boiling Tray.



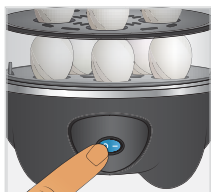
5. Set Small Boiling Tray on top of Base Ring.



6. Place an egg in each of the designated openings in the Small Boiling Tray so that the larger ends of the eggs are pointed upwards. Bottoms up!



7. Cover with Lid and plug in Egg Cooker. Press the Power Switch on the Body to start cooking.



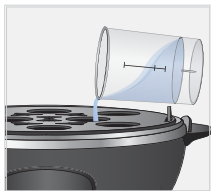
8. When the eggs are finished cooking, a buzzer will sound. Press the Power Switch to silence the buzzer. Actual cooking time will depend on number of eggs and desired style (see Cooking Time on page 8).



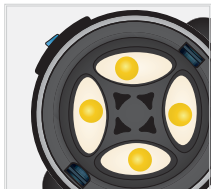
9. Uncover Lid by Lid Handle and remove eggs with heat-resistant tongs. Do not touch parts with bare hands as they will be hot!

USING YOUR POACHING TRAYS

NOTE: Make sure to always place Poaching Trays on top of the Boiling Trays and never directly on the Heating Plate.



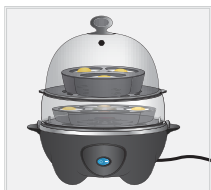
1. Fill the Measuring Cup with cold water to the Poached / Omelette Line. Pour cold water onto the Heating Plate.



2. Place Large Boiling Tray on the Body first, and then place the 4 Egg Poaching Tray on top. Spray Poaching Trays with a little cooking spray. Break an egg into each poaching section.



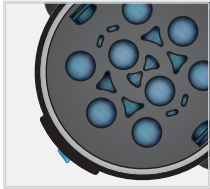
3. Place Base Ring over Large Boiling Tray. Then, place Small Boiling Tray over Base Ring and set the 3 Egg Poaching Tray on top. Break an egg into each poaching section.



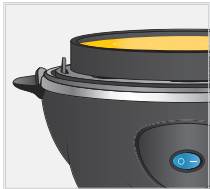
4. Cover with Lid and plug in Egg Cooker. Press the Power Switch on the Body to start cooking. When the buzzer sounds, switch the Egg Cooker off and remove eggs immediately to avoid overcooking. If you like firmer eggs, leave them in the Egg Cooker for a few extra minutes. Use tongs or oven mitts when handling Poaching Trays as they will be hot!

USING YOUR OMELETTE BOWL

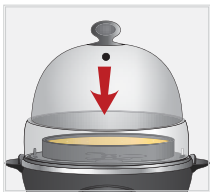
NOTE: Make sure to always place Omelette Bowl on top of the Boiling Tray and never directly on the Heating Plate.



1. Fill the Measuring Cup with cold water to the Poached / Omelette Line. Pour cold water onto the Heating Plate.



2. Spray Omelette Bowl with a little cooking spray. Whisk eggs in a bowl before pouring into Omelette Bowl. Place Large Boiling Tray on the Body and place Omelette Bowl on top.



3. Place Base Ring on the Body and then cover with Lid. Plug in Egg Cooker and press the Power Switch to begin cooking. When the buzzer sounds, switch the Egg Cooker off and open the Lid. It is normal for the eggs to expand while cooking. They will contract once the Lid has been opened. Remove your omelette with a spatula.

NOTE: To make mini omelettes, whisk each egg individually and cook in Poaching Trays (one egg per each poaching section). We recommend using 4 oz. of water for 7 mini omelettes.

MAINTENANCE

Cleaning the Egg Cooker

CAUTION: DURING AND AFTER USE, THE EGG COOKER IS HOT.

Do not attempt to clean your Egg Cooker until the appliance has cooled.
Do not submerge the Body in water or other liquids.

The Body of the Egg Cooker is not dishwasher safe.

1. Before cleaning or moving the appliance, make sure to unplug the Egg Cooker.
2. Wash the Egg Cooker accessories and Lid with some warm water & soap or place in top shelf of dishwasher.
3. Wipe down the Body and Heating Plate with a wet cloth.
4. Dry all parts thoroughly. When storing, place the accessories on the Heating Plate and cover with the Lid.

Cleaning the Heating Plate

Your Egg Cooker **will not** rust. Over time, the Egg Cooker may begin to develop some mineral deposits on the Heating Plate. While this may look like rust, it is merely the residue of natural minerals present in your water.

Below are two different ways to properly clean the Heating Plate.



Clean the Heating Plate with a mild solution of water and vinegar (10 parts water : 1 part vinegar) from time to time.

Gently scrub the Heating Plate in a circular motion with a "magic eraser" type sponge and a little warm water.

Although your Egg Cooker is simple to use and durable, please refer to the following list if problems occur:

1. **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 Switch (located on the front of your Egg Cooker).
 - Determine if a power failure has occurred in your home, apartment, or building.
2. **The eggs are over or under cooked.**
 - Use the Measuring Cup to determine the appropriate amount of water needed to make your eggs. Refer to pages 8 – 9.
 - Refer to page 8 and observe the recommended cooking times for soft/runny, medium, and hard boiled eggs.
 - If overcooked, make sure to remove the eggs from the Cooker immediately after the buzzer sounds.
 - Make sure that the Heating Plate, Lid, and accessories are completely dry before adding the appropriate amount of water to the Heating Plate and cooking the eggs.
 - If undercooked, leave eggs in the Egg Cooker for a few extra minutes with the Lid on before serving.

SPECIFICATIONS

Description	Dash Egg Cooker Deluxe
Model	DEC012
Rated Voltage	120v ~
Rated Frequency	60Hz
Rated Power	500 Watts
Egg Capacity	12 Eggs

If your problem is not resolved after following the instructions listed, please contact StoreBound by phone at 1-800-898-6970 from 7AM - 7PM PST Monday - Friday, or by email at support@storebound.com.

Stock#: RDC_20150423_V1



RECIPES

delicious & satisfying ideas for everyday

DEVILED EGGS



INGREDIENTS

12 *hard-boiled eggs, cooled*

$\frac{1}{3}$ *cup mayonnaise*

$\frac{1}{4}$ *cup Dijon-style mustard*

$\frac{1}{4}$ *tsp salt*

*paprika, chives, and dill,
to garnish*

DIRECTIONS

Peel the eggs and cut in half lengthwise. Remove the yolks, place in a large bowl and cream them into a paste with a fork.

Mix in the mayonnaise, mustard, and salt. Spoon or pipe the mixture into the egg white halves. Place the eggs in the refrigerator until ready to serve. Just before serving, garnish with a dash of paprika and freshly cut chives and dill.



EGGS BENEDICT



INGREDIENTS

Hollandaise Sauce

6 egg yolks

5 ¼ tbsp lemon juice

⅓ tsp ground white pepper

¼ tsp Worcestershire sauce

1½ tbsp water

1½ cup butter, melted

salt to taste

Ingredients

6 eggs

1 bunch asparagus, trimmed and boiled

6 strips Canadian-style bacon

3 English muffins, toasted

2 tbsp butter, softened

chives or cayenne pepper, to garnish



DIRECTIONS

HOLLANDAISE SAUCE

On a stove top, fill the bottom of a double boiler part-way with water. Make sure that water does not touch the bottom of the bowl. Bring water to a gentle simmer.

In the top of the double boiler, whisk together egg yolks, lemon juice, white pepper, Worcestershire sauce, and 1 1/2 tablespoons water. Add melted butter to the egg yolk mixture 2 tablespoons at a time while whisking yolks constantly.

If sauce begins to get too thick, stir in a little hot water. Add salt and continue whisking until incorporated. Remove from heat and cover with a lid to keep sauce warm.

EGGS BENEDICT



DIRECTIONS CONTINUED...

Fill the Measuring Cup with water to the Omelette / Poached Line and pour water onto Heating Plate. Put Large Boiling Tray on Body and place the lightly greased 4 Egg Poaching Tray on top. Break an egg into each poaching section. Add the Base Ring and the Small Boiling Tray. Place the lightly greased 3 Egg Poaching Tray on top and break remaining eggs into each section.

Replace the Lid and turn the Egg Cooker on. When the buzzer sounds, the eggs will be poached. Remove eggs immediately to prevent overcooking.

Butter the toasted English muffin halves. Place a slice of Canadian-style bacon, a few asparagus spears, a poached egg, and a spoonful of hollandaise sauce on each half. Garnish with chives or cayenne pepper and serve immediately.



EGG SALAD



INGREDIENTS

12 hard-boiled eggs,
cooled and peeled

1-2 stalks celery

$\frac{2}{3}$ cup mayonnaise

$\frac{1}{4}$ cup Dijon-style mustard

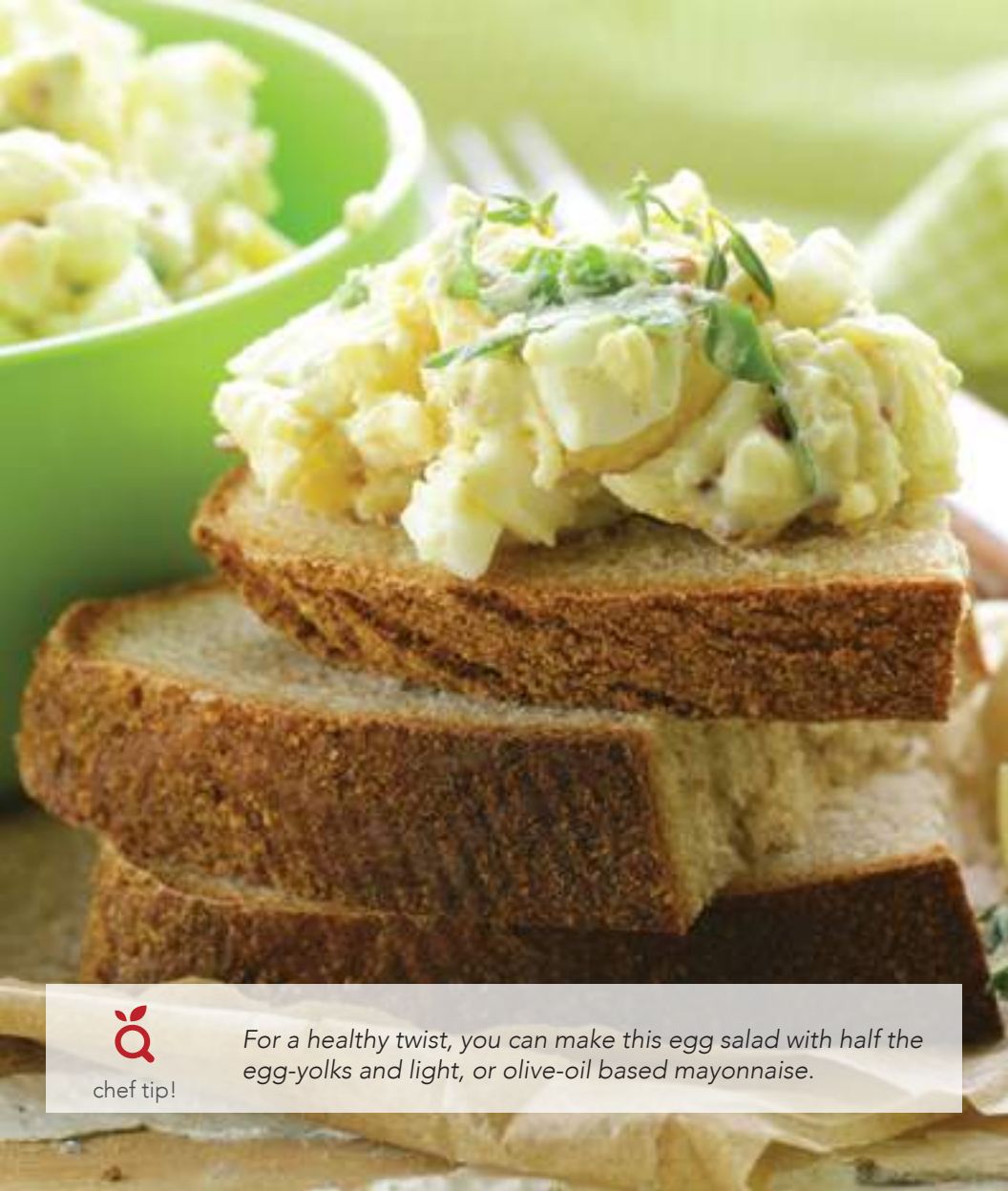
$\frac{1}{2}$ tbsp salt

$\frac{1}{4}$ tsp black pepper

DIRECTIONS

Finely dice the eggs and celery and mix together.

Add mayonnaise, mustard, salt, and pepper. Mix until desired texture is reached. Serve on multigrain bread with sliced cucumber.



chef tip!

For a healthy twist, you can make this egg salad with half the egg-yolks and light, or olive-oil based mayonnaise.

TOMATO AND SPINACH FRITTATA



INGREDIENTS

3 eggs (or 2 egg whites and 2 eggs)

½ cup spinach, chopped

3 cherry tomatoes, halved

3 basil leaves, cut into thin strips

2 tbsp shredded mozzarella

salt & pepper, to taste

DIRECTIONS

Fill the Measuring Cup with water to the Omelette / Poached Line and pour onto the Heating Plate. Place the Large Boiling Tray on the Heating Plate and then sit the lightly greased Omelette Bowl on top.

Beat eggs and pour into the Omelette Bowl. Sprinkle the basil, spinach, mozzarella, and tomatoes over the whisked egg. Cover with the Lid and turn on the Egg Cooker.

When buzzer sounds, remove eggs immediately to prevent overcooking. Salt and pepper to taste.



RECIPES

MINI OMELETTES

Make mini omelettes for all tastes and preferences with the Poaching Trays. Whisk up to 7 eggs and pour mixture evenly into each poaching section (one egg per section). If using egg whites, pour 3 tablespoons of the egg white mixture into each poaching section. Then add your toppings, cover, and turn on the Egg Cooker.

LARGE OMELETTE

Make one large tasty omelette in the Omelette Bowl with up to three large eggs. If using egg whites, pour in up to 9 tablespoons of egg white mixture. Then add your toppings and turn on the Egg Cooker.

OMELETTE IDEAS

mushroom
spinach
tomato
green bell pepper

feta cheese
spinach
onion
red pepper

goat cheese
fig

sweet corn
salsa
cheddar cheese

tomato
basil
mozzarella
sausage

bell peppers
ham
cheddar cheese

red onion
asparagus
tomato

avocado
bacon
tomato

broccoli
cheddar cheese
mushroom
tomato

swiss cheese
turkey

bleu cheese
pear
toasted pecans

The Egg Cooker Deluxe can be used to steam and reheat foods other than just eggs. Listed below are some guidelines to help you get started.

Food	Instructions	Time
Raw broccoli florets, 1 cup	Pour 3 ounces of water onto Heating Plate. Cook broccoli in Omelette Bowl.	8 min
Asparagus, 8 stalks cut in half	Pour 3 ounces of water onto Heating Plate. Spread asparagus in Omelette Bowl and cook.	8 min
Salmon, 2 4-oz. fillets, 1 inch thick	Add 5.5 ounces water to Heating Plate. Cook fillets side by side in Omelette Bowl.	15 min
Raw shrimp, 1 cup	Add 3 ounces water to Heating Plate. Cook shrimp side by side in Omelette Bowl.	8 min
Dumplings, 5 - 6 medium size	Add 3.5 ounces water to Heating Plate. Cook dumplings side by side in Omelette Bowl.	9:30 min
Canned corn, (1) 15.25 oz. can, drained	Pour 2.5 ounces of water onto Heating Plate. Cook corn in Omelette Bowl.	6 min
Frozen corn, 1 cup	Pour 3 ounces of water onto Heating Plate. Cook corn in Omelette Bowl.	8 min
Frozen edamame, 1 cup	Pour 2.5 ounces water onto Heating Plate. Spread edamame in Omelette Bowl and cook.	6 min
Small corn/flour tortillas, 1-3	Place tortillas directly on Heating Plate. Place Base Ring and Lid on Egg Cooker and turn on. When buzzer sounds, turn off Cooker, flip tortillas and re-cover. Wait a few minutes until tortillas are warm.	8 min

CUSTOMER SUPPORT

If your device fails to function as required, please check the troubleshooting checklist on page 15. There may only be a minor problem that you can solve yourself.

For product support, warranty and maintenance related questions (other than cleaning), please contact StoreBound directly at: 1-800-898-6970 from 7AM - 7PM PST, Monday - Friday, or by email at support@storebound.com.

REPAIRS

DANGER! Risk of electric shock! The Dash Egg Cooker Deluxe is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the device.

STOREBOUND LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will conduct troubleshooting in an attempt to fix any minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO Box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquires to: support@storebound.com

There are no express warranties except as listed above .

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Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, so the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Evan Dash, CEO





For more information, please visit bydash.com.
Customer Support 1-800-898-6970