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RECIPES INSIDE!

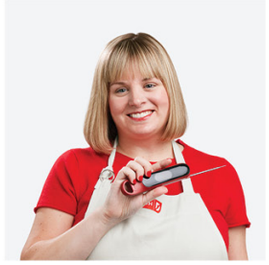


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16PC ALL-IN-ONE EGG COOKER

Instruction Manual | Recipe Guide



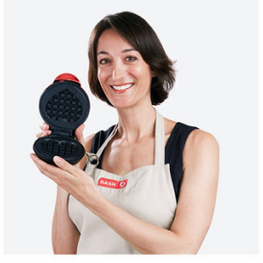




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We hope you *love* our products as much as our team does.






16PC ALL-IN-ONE EGG COOKER

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IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

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

- Read all instructions before use.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- Only use the appliance on a stable, dry surface.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience of knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
- Use extreme caution when handling the Measuring Cup as it contains a sharp Pin on the bottom of the cup which may cause injury.
- Only use approved ingredients with this appliance. Other ingredients may damage the appliance.
- NEVER place the Poaching Tray or Omelette Bowl directly on the Heating Plate. Always place on top of the Boiling Tray.
- Make sure the Lid is securely in place before turning on the appliance.
- 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 touch the Heating Plate when the Egg Cooker is hot. Use the handles.
- Keep hands and utensils away from Heating Plate while cooking eggs to reduce the risk of injury or damage to the Egg Cooker.
- Warning! The Lid becomes hot. When eggs are done, carefully remove the Lid by the Cover Handle. Allow the Lid to cool completely before touching or cleaning.
- Warning: The Lid and Base Ring get hot when in use. When eggs are done, carefully remove the Lid by the handle and the Base Ring with a towel or oven mitt. Allow the parts to cool completely before touching or cleaning.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids. The Egg Cooker is NOT dishwasher safe.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.

IMPORTANT SAFEGUARDS

- Do not put your hands or other foreign objects into the Egg Cooker while it is operating. If food spills into the Heating Plate, make sure the Egg Cooker is turned off and cooled before cleaning.
- DO NOT place the Lid in the locked position while using the Egg Cooker as this will increase the risk of injury when removing the Lid once eggs have cooked.
- WARNING: Hot steam! Never place your hands or arms over the Steam Vent while the appliance is in use.
- Make sure the Egg Cooker is off before removing the eggs.
- Internal base and contents (water and eggs) of the Egg Cooker are hot when in use. Let cool before handling and/or cleaning.
- Unplug the appliance and allow to cool prior to assembly/disassembly, moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- When cleaning the Body of the appliance, do not submerge in water or other liquids. Instead, wipe down with a soft, damp cloth. The Egg Cooker is NOT dishwasher safe.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 Monday – Friday or by email at support@bydash.com.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the appliance can result in property damage or even in personal injury.
- 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.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its 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 3-wire cord. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION ET ENTRETIEN

Lors de l'utilisation d'appareils électriques, il faut toujours respecter les précautions de sécurité de base, notamment:

- Lors de l'utilisation d'appareils électriques, il faut toujours respecter les précautions de sécurité de base, notamment:
- Lisez toutes les instructions avant utilisation.
- Retirez tout sac ou emballage de l'appareil avant utilization.
- Ne laissez jamais l'appareil sans surveillance pendant son utilization.
- Assurez-vous que l'appareil est minutieusement nettoyé avant utilization.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
- N'utilisez l'appareil que sur une surface stable et sèche.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- Cet appareil peut être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites ou qui manquent d'expérience et de connaissances, à condition qu'elles aient reçu une supervision ou des instructions concernant l'utilisation de l'appareil en toute sécurité et qu'elles comprennent les risques encourus.
- Cet appareil n'est pas un jouet. Ne laissez pas d'enfants utiliser cet appareil. Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- Soyez extrêmement prudent lorsque vous manipulez la tasse à mesurer, vu qu'elle comporte une tige pointue au fond de la tasse susceptible de blesser.
- Utilisez uniquement des ingrédients autorisés avec cet appareil. Tout autre ingrédient est susceptible de l'endommager.
- Ne posez JAMAIS le plateau à pocher ou le bol à omelette directement sur la plaque chauffante. Posez-les toujours sur le plateau à bouillir.
- Assurez-vous que le couvercle est bien en place avant d'allumer l'appareil.
- Le cuiseur à oeufs deluxe s'allume lorsqu'il est branché et que l'interrupteur d'alimentation a été activé. Lorsque toute l'eau s'est évaporée de la plaque chauffante, un signal sonore retentit et la plaque chauffante s'éteint. Si l'interrupteur n'est pas éteint immédiatement, la plaque chauffante s'allume et s'éteint jusqu'à ce que le cuiseur à oeufs deluxe soit éteint.
- Ne touchez pas la plaque chauffante lorsque le Egg Cooker. Utilisez les poignées.
- Gardez vos mains ainsi que les ustensiles à distance de la plaque chauffante lorsque vous faites cuire des œufs pour réduire le risque de blessures ou de dommages du/de la/de l'Egg Cooker.
- AVERTISSEMENT! Le couvercle devient chaud. Lorsque les œufs sont cuits, retirez prudemment le couvercle en le tenant par la poignée. Laissez le couvercle refroidir complètement avec de le toucher ou nettoyer.
- Attention: le couvercle et l'anneau de base deviennent chauds lors de l'utilisation. Lorsque les oeufs sont cuits, retirez délicatement le couvercle par la poignée et l'anneau de base avec une serviette ou un gant de cuisine. Laissez les pièces refroidir complètement avant de les toucher ou de les nettoyer.
- Afin d'éviter les risques de feux, d'électrocution, ou de dommages corporels, ne mettez pas le cordon, la prise ou l'appareil dans ou à proximité de l'eau ou d'autres liquides. Le Egg Cooker n'est PAS lavable en machine.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car ils pourraient entraîner un feu, une électrocution ou un dommage corporel.
- Ne posez pas vos mains ou d'autres corps étrangers dans le Egg Cooker lorsqu'il est en marche. Si des aliments se versent sur la plaque chauffante, assurez-vous d'éteindre le Egg Cooker et de le laisser refroidir avant de nettoyer.
- NE verrouillez PAS le couvercle pendant l'utilisation du Egg Cooker pour éviter d'augmenter le risque de blessures au moment de retirer le couvercle une fois les œufs cuits.
- ATTENTION: vapeur chaude! Ne placez jamais vos mains ou vos bras sur le trou de vapeur lorsque l'appareil est en marche.
- Assurez-vous d'éteindre le Egg Cooker avant de retirer les œufs.
- La base interne ainsi que le contenu (eau et œufs) du Egg Cooker chauffent lorsque ce dernier est en marche. Laissez refroidir avant de le manipuler et/ou nettoyer.
- Débrancher l'appareil et laissez refroidir avant montage/démontage, déplacement, nettoyage ou entreposage. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- Lors du nettoyage du corps de l'appareil, ne l'immergez pas dans de l'eau ou d'autres liquides. Essuyez-le plutôt avec un chiffon doux et humide. Le Egg Cooker ne va PAS au lave-vaisselle.
- N'utilisez pas cet appareil avec un cordon endommagé, une prise endommagée, ou si l'appareil est défaillant, s'il est tombé ou endommagé de quelque façon. Pour toute inspection, réparation ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
- Pour toute question liée à l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 du lundi au vendredi, ou par courriel à support@bydash.com.
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
- Cet appareil a une fiche polarisée (un des brins est plus large que l'autre). Afin de réduire le risque d'électrocution, cette fiche ne s'insère dans la prise électrique que d'une façon. Si la fiche ne s'insère pas complètement dans la prise, inversez la fiche. Si elle ne s'insère toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.
- Un cordon d'alimentation court doit être fourni afin d'éviter le risque d'emmêlement ou de trébuchement lié aux cordons plus longs. Une rallonge peut être utilisée à condition de faire attention. Si une rallonge est utilisée, la puissance électrique indiquée sur la rallonge doit être au moins aussi grande que celle de l'appareil. Si l'appareil est connecté à la terre, la rallonge doit être un cordon tripolaire avec prise de terre. La rallonge doit être disposée de manière à ne pas reposer sur le comptoir ou sur la table où elle peut être tirée par un enfant ou source de trébuchement involontaire.

GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION ET ENTRETIEN



PARTS & FEATURES





Large Boiling Tray



Small Boiling Tray



Omelette Bowl



4-Egg Poaching Tray



3-Egg Poaching Tray



Measuring Cup

SOFT, MEDIUM, AND HARD-BOILED EGGS:

Below are guidelines for appropriate cook times for cold large eggs—extra large or jumbo eggs may require additional water and time to achieve desired results. This Egg Cooker is equipped with a precision thermal sensor. When it senses that all water has evaporated from the Heating Plate, the Cooker will stop cooking, and a music chime will sound to alert you that the eggs are done. Press the power button to silence the chime then remove eggs immediately to prevent overcooking.

STYLE	# OF EGGS	AMOUNT OF WATER	TIME
Soft-Boiled	6	2.5 ounces	10-12 mins
	12	2 ounces	10-12 mins
Medium-Boiled	6	2.7 ounces	10-12 mins
	12	2.2 ounces	11-13 mins
Hard-Boiled	6	5 ounces	18-20 mins
	12	3.5 ounces	16-18 mins



For cooking in higher altitudes, add up to 25% more water to the Egg Cooker to ensure best results!

USING THE EGG COOKER

OMELETTES & 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.

MIX AND MATCH

The 16PC All-in-One Egg Cooker allows you to cook multiple eggs in a variety of cooking styles at one time. Please refer to the following guidelines.

COMBINATION	AMOUNT OF WATER
4 poached eggs + 4 soft boiled eggs	3 ounces
7 mini omelettes	4 ounces
7 mini omelettes + 4 hard boiled eggs	4 ounces





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 **(photo A)**.

2 Use the Measuring Cup to pour the appropriate amount of cold water onto the Heating Plate **(photo B)**.

BOILING EGGS





3 Place Large Boiling Tray on Body **(photo C)**. 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.

Note: When making fewer 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.

4 Place Base Ring over Large Boiling Tray **(photo D)**.





5 Set Small Boiling Tray on top of Base Ring **(photo E)**.

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 **(photo F)**.

BOILING EGGS





7 Cover with Lid and plug in Egg Cooker **(photo G)**. Press the power switch on the Body to start cooking.

8 When the eggs are finished cooking, a chime will sound. Press the power switch to silence the chime. Actual cooking time will depend on number of eggs and desired style. Uncover Lid by using the Lid Handle **(photo H),** and remove eggs with heat-resistant tongs. Do not touch the parts with bare hands as they will be hot!

CHEF TIP!

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

USING THE POACHING TRAYS





1 Fill the Measuring Cup with cold water to the Poached/Omelette Line. Pour cold water onto the Heating Plate **(photo A)**.

2 Place Large Boiling Tray on the Body first, and then place the 4-Egg Poaching Tray on top. Grease Poaching Trays with vegetable oil or melted butter. Break an egg into each poaching section **(photo B)**.

NOTE!

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

USING THE POACHING TRAYS





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. Grease the Poaching Tray, then break an egg into each poaching section **(photo C)**.

4 Cover with Lid and plug in the Egg Cooker. Press the power switch on the Body to start cooking. When the chime sounds, switch the Egg Cooker off and remove eggs immediately to avoid overcooking **(photo D)**. 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!





1 Fill the Measuring Cup with cold water to the Poached/Omelette Line. Pour cold water onto the Heating Plate **(photo A)**.

2 Grease the Omelette Bowl with vegetable oil or 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 **(photo B)**.

NOTE!

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

USING THE OMELETTE BOWL



3 Place Base Ring on the Body and then cover with Lid. Plug in the Egg Cooker and press the power switch to begin cooking. When the chime sounds, switch the Egg Cooker off and open the Lid **(photo C)**. 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.

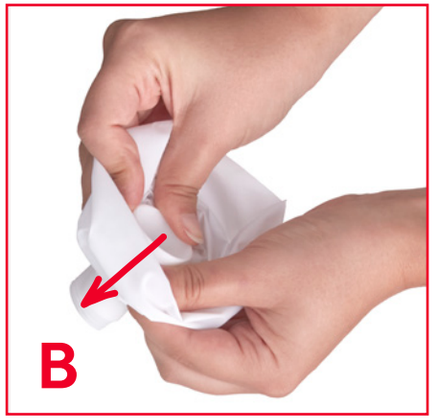
CHEF TIP!

To make mini omelettes, whisk each egg individually and cook in Poaching Trays (one egg per each poaching section). Use 4 ounces of water for 7 mini omelettes.

USING THE PIPING BAG

For first use, the Tip Coupler will already be inserted inside the tip of the Piping Bag. However, after first use, you will detach the Tip Coupler from the Piping Bag for washing. For next use, you will have to re-insert the Tip Coupler into the tip of the Piping Bag.

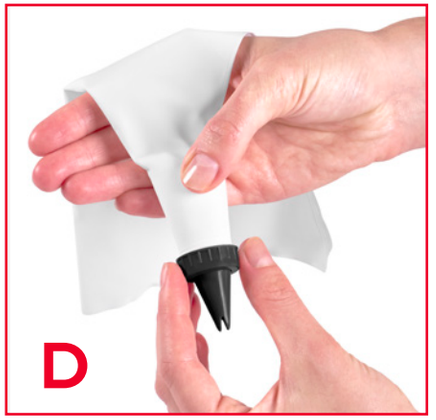




1 The Tip Coupler works with the Piping Tips and Tip Ring like a nut-and-bolt system. As such, when re-inserting the Tip Coupler inside the Piping Bag, place it in "bolt" side first **(photo A)**, sliding it down until it's firmly in place at the tip of the bag **(photo B)**.

USING THE PIPING BAG





2 Choose the Piping Tip you'd like to decorate with and attach it to the Piping Tip Ring **(photo C)**.

3 Then attach the unit to the Tip Coupler by screwing it on with the Tip Ring attaching to the Tip Coupler **(photo D)**. The Piping Bag should remain on the outside of the Tip Coupler; the Piping Tip Ring is designed to screw over the Piping Bag onto the Tip Coupler.

WARNING: During and after use, the Egg Cooker is hot.

Do not attempt to clean the 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.

CLEANING THE EGG COOKER

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

CLEANING THE HEATING PLATE:

- The 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.

CLEANING & MAINTENANCE

There 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.

CLEANING THE PIPING BAG:

- Disassemble Piping Bag for cleaning by first unscrewing the Piping Tip Ring from the Tip Coupler and separating it from its Piping Tip. Then pull the Tip Coupler out of the Piping Bag.
- Handwash recommended **(photo A).**



TROUBLESHOOTING

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

ISSUE	SOLUTION
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 the Egg Cooker). Determine if a power failure has occurred in your home, apartment, or building.
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 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 chime 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.





RECIPE GUIDE

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DEVILED EGGS

Ingredients:

12 hard-boiled eggs, cooled
⅔ cup mayonnaise
¼ cup Dijon-style mustard
¼ teaspoon salt
Paprika, chives, and dill, to garnish

Directions:

1. 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.
2. 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.
3. Just before serving, garnish with a dash of paprika as well as freshly cut chives and dill.



TOMATO & 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 tablespoons shredded mozzarella
Salt & pepper to taste

Directions:

1. 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. Grease the Omelette Bowl then place it on top of the Boiling Tray.
2. 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.
3. When the musical chime sounds, remove eggs immediately to prevent overcooking. Add salt and pepper to taste.



EGGS BENEDICT

Ingredients:

For Hollandaise Sauce

6 egg yolks
5 tablespoons lemon juice
⅛ teaspoon ground white pepper
¼ teaspoon Worcestershire sauce
1½ tablespoon water
1½ cup butter, melted
Salt to taste

For Eggs Benedict

6 eggs
1 bunch asparagus, trimmed and boiled
6 strips Canadian-style bacon
3 English muffins, toasted
2 tablespoons butter, softened
Chives or cayenne pepper, to garnish

Directions:

For the Hollandaise Sauce:

1. 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.
2. In the top of the double boiler, whisk together egg yolks, lemon juice, white pepper, Worcestershire sauce, and 1½ 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.

To Assemble:

3. Fill the Measuring Cup with water to the Omelette/Poached Line and pour water onto Heating Plate. Place the Large Boiling Tray on the Heating Plate. Grease both Poaching Trays, and place the 4-Egg Poaching Tray on top of the large Boiling Tray. Break an egg into each poaching section. Then, add the Base Ring and the Small Boiling Tray. Place the 3-Egg Poaching Tray on top and break remaining eggs into a section.
4. Replace the Lid and turn the Egg Cooker on. When the musical chime 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
⅔ cup mayonnaise
¼ cup Dijon-style mustard
½ tablespoon salt
¼ teaspoon black pepper

Chef Tip!

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

Directions:

1. Use Measuring Cup to add appropriate amount of cold water to Heating Plate for hard-boiled eggs. Then place the Large Boiling Tray on the Heating Plate.
2. Pierce the large end of each egg using the Pin on the Measuring Cup. Place 8 eggs in the designated slots in the Large Boiling Tray. Then, add the Base Ring and the Small Boiling Tray and add remaining eggs to designated slots in Small Boiling Tray.
3. Replace the Lid and turn the Egg Cooker on. When the musical chime sounds, the eggs are ready to be removed to prevent overcooking. Once cool, remove shell from eggs.
4. Finely dice the peeled eggs and celery, then mix together.
5. Add mayonnaise, mustard, salt, and pepper. Mix until desired texture is reached. Serve on multigrain bread with sliced cucumber.



MORE RECIPE IDEAS

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 toppings, cover, and turn on the Egg Cooker.

LARGE OMELETTE

Make one large 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 toppings and turn on the Egg Cooker.

OMELETTE IDEAS

- Mushroom, spinach, tomato, and green bell pepper
- Feta cheese, spinach, onion, and red pepper
- Goat cheese and fig
- Corn, salsa, and cheddar cheese
- Tomato, basil, mozzarella, and sausage
- Bell peppers, ham, and cheddar cheese
- Red onion, asparagus, and tomato
- Avocado, bacon, and tomato
- Broccoli, cheddar cheese, mushroom, and tomato
- Swiss cheese and turkey
- blue cheese, pear and toasted pecans



The Egg Cooker can be used to steam and reheat foods other than just eggs. Listed below are some guidelines for steaming.

INGREDIENTS	DIRECTIONS	TIME
1 cup raw broccoli florets	1. Pour 3 ounces of water onto Heating Plate. 2. Cook broccoli in Omelette Bowl.	8 mins
8 stalks of asparagus, cut in half	1. Pour 3 ounces of water onto Heating Plate. 2. Spread asparagus in Omelette Bowl & cook.	8 mins
2-4 ounces salmon, 1 inch thick	1. Add 5½ ounces water to Heating Plate. 2. Cook fillets side by side in Omelette Bowl.	15 mins
1 cup raw shrimp	1. Add 3 ounces water to Heating Plate. 2. Cook shrimp side by side in Omelette Bowl.	8 mins

MORE RECIPE IDEAS

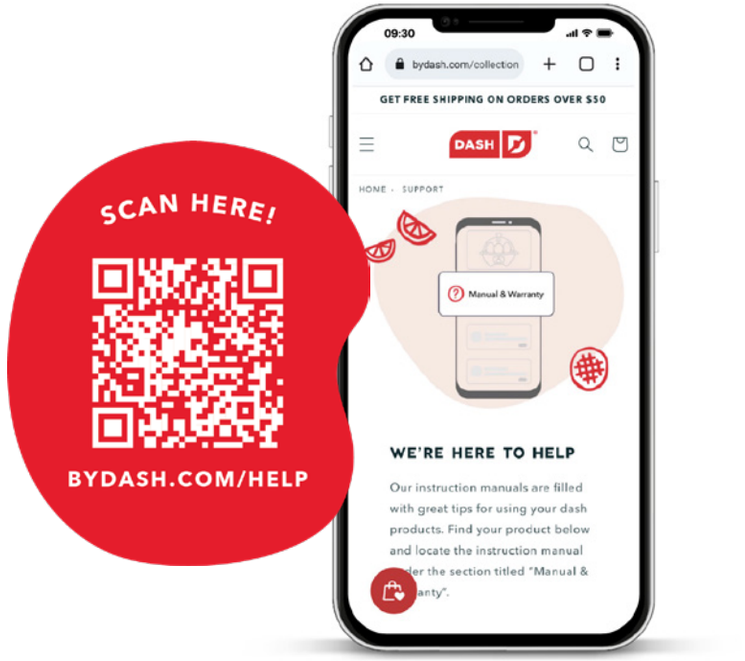
INGREDIENTS	DIRECTIONS	TIME
5-6 medium-sized dumplings	1. Add 3½ ounces water to Heating Plate. 2. Cook dumplings side by side in Omelette Bowl.	9.5 mins
1 (15.25-ounce) can corn, drained	1. Pour 2½ ounces of water onto Heating Plate. 2. Cook corn in Omelette Bowl.	6 mins
1 cup frozen edamame	1. Pour 2½ ounces water onto Heating Plate. 2. Spread edamame in Omelette Bowl and cook.	6 mins
1-3 small corn/flour tortillas	1. Place tortillas directly on Heating Plate. 2. Place Base Ring and Lid on Egg Cooker and turn on. 3. When the musical chime sounds, turn off the cooker, flip tortillas and re-cover. Wait a few minutes until tortillas are warm.	8 mins

CUSTOMER SUPPORT

FEEL GOOD DOUBLE YOUR WARRANTY REWARDS

We want you to Feel Good about your Dash products! Sign up for our Feel Good Rewards program at **bydash.com/feelgood** to **DOUBLE** your warranty, part of our commitment to quality and customer satisfaction.

We're here to help! Our customer support teams in the US and Canada are at your service Monday - Friday. Contact us at **1 (800) 898-6970** or **support@bydash.com**.



WARRANTY

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 support@bydash.com for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. StoreBound will not ship 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.

All replacement inquiries are to be submitted to support@bydash.com or contact Customer Support at 1-800-898-6970. There are no express warranties except as listed above.

Warranty is voided if used outside of the 50 states of the United States, the District of Columbia or the 10 provinces of Canada. Warranty is voided if used with an electric adapter/converter or used with any voltage plug other than 120V.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, 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.

Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

REPAIRS

DANGER! Risk of electric shock! The Dash 16pc All-in-One Egg Cooker is an electrical appliance.

Do not attempt to repair the appliance yourself under any circumstances.
Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz
Power Rating 500W
Stock#: DED012_20250801_V2



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