

Breville

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Due to continued product improvement, the products illustrated/photographed
in this brochure may vary slightly from the actual product.

Breville

the Eggspert™

Instruction Booklet



BEG100

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At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Remove and safely discard any packaging material and promotional labels before use.
- To eliminate a choking hazard for young children, remove and safely discard the protective power cover fitted to this appliance.
- Do not leave this appliance unattended when in use.
- Do not touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, always use protective hot pads or insulated oven mitts, or use handles or knobs where available.
- Always operate the appliance on a stable, level, clean and dry surface.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Always turn the power off at the power outlet and then remove the plug before attempting to move the appliance, when the appliance is not in use, before cleaning and when storing.

NOTE

Do not operate the egg cooker without water as it will overheat.

Care should be taken when handling the measuring cup to avoid accidental contact with the sharp egg piercing needle in the base of the cup.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the power cord fully before use.
- Do not let the power cord hang over the edge of a bench or table or, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the appliance, power cord or power plug in water or any other liquid.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if the power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance, other than cleaning, should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Connect only to a 230V or 240V power outlet.

SAVE THESE INSTRUCTIONS



A. Egg cooker cover

B. Egg tray

For 1 to 7 soft, medium or hard boiled eggs.

C. Water heating base

With non-stick easy clean surface.

D. Steaming trays

For poaching eggs, cooking omelettes, and steaming vegetables.

E. Auto cut-off and ready buzzer

F. OFF/ON switch

G. Calibrated measuring cup and piercing needle

Accurately measures the right amount of water for soft, medium or hard boiled eggs.

BOILING EGGS

- For soft, medium or hard boiled eggs, fill the measuring cup with cold tap water to the line along side the number of eggs you are cooking. Cook times are based on eggs used directly from the refrigerator, approximately 5°C.

EGGS NO.	SOFT BOILED	HARD BOILED
1	55mL	100mL
2	50mL	90mL
3	45mL	80mL
4	40mL	70mL
5	35mL	60mL
6	30mL	50mL
7	25mL	40mL

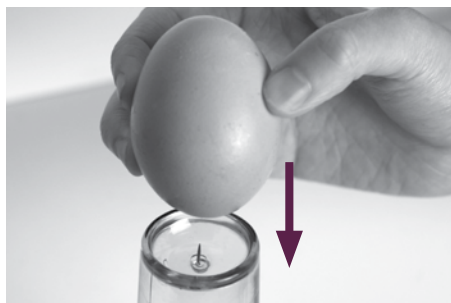
Less water is used when cooking more eggs. The amount of water used may have to be adjusted to allow for variations in temperature and size of eggs.

- Pour measured water into the heating base.

NOTE

Up to 7 eggs can be boiled at one time.
Maximum egg size that can be use is 70 grams.

- Pierce the blunt end of the egg using the piercing needle on the underside of the measuring cup base. Piercing the egg prevents the egg shell from cracking during boiling.



- Place the egg tray on the heating base and position the eggs on the egg tray.
- Place the lid on the egg cooker and insert the plug into a 230/240 volt power outlet and turn the power on. Press the OFF/ON switch to ON. The switch will illuminate and the water will begin to boil.
- The buzzer will sound when the eggs are ready. Press the OFF/ON switch to OFF. Turn the power off at the outlet, and remove the eggs from the egg tray.

NOTE

Be careful when removing the egg cooker cover as steam can build up and cause serious burns.

POACHING/OMELETTES

For best results when poaching and making omelettes use the 2 large steaming trays.

1. For 1 or 2 poached eggs/omelettes fill the measuring cup to the 'medium number 1' level. Pour water into the heating base.
2. Position the egg tray on the heating base.
3. Grease the steaming trays with butter or margarine.
4. Break an egg into each of the 2 larger trays (or pour in omelette mix) and position the trays onto the egg tray.
5. Place the lid on the egg cooker and insert the plug into a 230/240 volt power outlet and turn the power on. Press the OFF/ON switch to ON. The switch will illuminate and the water will begin to boil.
6. The buzzer will sound when the eggs are ready. Press the OFF/ON switch to OFF. Turn the power off at the outlet, and remove the eggs/omelette from the steaming trays.

STEAMING VEGETABLES

1. Fill the measuring cup to the 'medium number 1' level. Pour water into the heating base.
2. Position the egg tray on the heating base.
3. Place vegetables into the steaming trays and position the trays onto the egg tray.
4. Place the lid on the egg cooker and insert the plug into a 230/240 volt power outlet and turn the power on. Press the OFF/ON switch to ON. The switch will illuminate and the water will begin to boil.
5. The buzzer will sound when the vegetables are ready. Press the OFF/ON switch to OFF. Turn the power off at the outlet, and remove the vegetables from the steaming trays.

CARE AND CLEANING

1. Always turn the power off and remove the plug from the power outlet before cleaning the egg cooker.
2. The lid, egg tray, steaming trays and measuring cup can be washed in hot soapy water.
3. We do not recommend placing any parts of the egg cooker in the dishwasher, as the hot temperatures and harsh detergents may cause parts to discolour.
4. Do not use chemicals, steel wool or harsh abrasives to clean the non-stick surface of the egg cooker.
5. Any chalk deposit on the heating base can be removed by immersing a cloth in white vinegar and placing it on the cold heating plate for 10 minutes.

