

Modern Innovations®

INSTRUCTION MANUAL

Thank you for purchasing the Modern Innovations 6-Cup Egg Poacher! Our egg poacher set makes poaching eggs quick and easy.

YOUR EGG POACHER INCLUDES:

- 10-Inch 18/8 Stainless Steel Pan with a Stay-Cool Handle
- Six Non-stick Teflon-Coated Egg Cups
- Removable Stainless Steel Tray
- Tempered Glass Lid
- Silicone Spatula



CARING FOR MY EGG POACHER

Our egg poacher is dishwasher safe. However, we suggest handwashing to keep it looking like-new! Once cooled, wash all the parts with soapy, warm water and a non-abrasive sponge.

Stainless Steel Pan

- Dry your pan right away to prevent watermarks
- Caution: Putting a hot pan in water can cause warping
- Remove watermarks by rubbing with a moist sponge & baking soda
- Don't use abrasive scrubbers like steel wool as they can scratch your pan

Egg Cups

- For burnt on food, rub the cups with a moist sponge & baking soda
- For particularly stuck-on food, boil the cups with a 1:1 ratio of water & white vinegar for 5-10 minutes. Use a bunched up paper towel to carefully collect any oil that has risen to the top. Then, wash, rinse, and dry

Glass Lid

- For tough grease marks, rub with baking soda & dish soap in warm water
- Remove the knob to get any grease/food collected around the handle

HOW TO USE MY EGG POACHER

*Wash your egg poacher before use



1. Remove all parts inside the pan. Add 2 cups of water to the pan and allow to simmer on medium-low heat.



2. On your countertop, place the teflon cups on the tray. Grease the cups with butter or oil and crack an egg into each poaching cup.



3. Use the knob to carefully place the tray with the cups into the simmering water.



4. Place the lid on the pan & cook to desired doneness. (2 minutes for runny yolks or 4 minutes for firmer yolks).



5. Remove the eggs from the cups using the silicone spatula. Then, serve & enjoy!