

1. Overview

The Annie & Mia Design Electric Egg Cooker is a countertop appliance designed to cook eggs using steam. It has an 8-egg capacity and features a knob control for selecting soft, medium, or hard-boiled eggs. The unit also functions as a poacher and omelet maker.



Key components visible in the image include:

- **Main Housing:** Fingerprint-resistant stainless steel body.
- **Control Knob:** Rotary selector for cooking settings.
- **Transparent Lid:** Allows viewing of cooking progress.
- **Egg Tray:** Holds up to 8 eggs.
- **Heating Plate:** Located at the base, under the removable tray.

2. Features & Components

2.1 Physical Components

- **Main Unit:** Stainless steel housing with integrated heating element and control knob.

- **Detachable Transparent Lid:** Allows monitoring. Features a steam vent.
- **Removable Egg Tray:** Holds eggs upright. Can be removed for cleaning.
- **Removable Heating Plate:** The base plate where water is poured.
- **Measuring Cup with Piercer:** Dual-function accessory for measuring water and piercing eggshells.
- **Omelet Bowl:** A separate bowl for cooking poached eggs or omelets.
- **Power Cord:** Integrated cord with storage feature.



2.2 Control Panel & Indicators

The interface consists of a single rotary knob.

- **Knob Positions:** Typically marked for **SOFT**, **MEDIUM**, and **HARD** boiled eggs.
- **Auto Shut-Off:** The unit automatically turns off when the water has evaporated and cooking is complete.
- **Audible Buzzer:** A sound alerts you when cooking is finished.

2.3 Specifications

- **Power:** 500W
- **Capacity:** Up to 8 eggs
- **Material:** Stainless Steel (fingerprint-resistant finish)
- **Included Components:** Egg cooker, measuring cup with piercer, omelette bowl.

3. Use Guide

3.1 Before First Use

1. Remove all packaging materials.
2. Wash the detachable lid, egg tray, heating plate, measuring cup, and omelet bowl with warm, soapy water. Rinse and dry thoroughly.
3. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

3.2 Cooking Boiled Eggs



1. **Add Water:** Pour water into the heating plate at the base of the unit.
 - For 6-8 eggs: Use 140 mL (fill to the provided measuring mark).
 - For 1-2 eggs: Use 200 mL. Do not exceed the MAX water line.
2. **Prepare Eggs:** Use the piercer on the measuring cup to make a small hole at the **wider end** of each egg. This prevents cracking.
3. **Place Eggs:** Arrange the eggs in the removable egg tray, wider end up. Place the tray onto the heating plate.
4. **Set Cooking Level:** Place the transparent lid on the unit. Turn the control knob to the desired setting: **SOFT**, **MEDIUM**, or **HARD**.
5. **Start Cooking:** Plug in the unit. The heating indicator may light up (if present). Cooking begins immediately.
6. **Completion:** When the water has evaporated, the unit will automatically switch off and an audible buzzer will sound. Unplug the unit.
7. **Serve:** Carefully remove the lid (mind the hot steam). Use the included measuring cup or tongs to remove hot eggs. For easier peeling, cool eggs briefly in cold water.

Important Tip: Always pierce the **wider end** of the egg. Piercing the narrow end can cause egg white to leak out during cooking.

3.3 Cooking Poached Eggs or Omelets



1. **Add Water:** Pour 140 mL of water into the heating plate.
2. **Prepare Food:** Lightly grease the provided omelet bowl. For poached eggs, crack eggs directly into the bowl. For an omelet, beat eggs with other ingredients and pour into the bowl.
3. **Assemble:** Place the omelet bowl onto the center of the heating plate. Ensure the egg tray is **not** used for this function.
4. **Set Knob:** Place the lid on the unit. Turn the knob to the **HARD** setting.
5. **Cook:** Plug in the unit. Cooking will complete when the buzzer sounds and the unit shuts off. Unplug the appliance.
6. **Check Doneness:** Omelets and poached eggs may require checking. If additional cooking is needed, you can add a small amount of water and restart the cycle.

4. Cleaning & Maintenance

- Always unplug the unit and allow it to cool completely before cleaning.
- The **transparent lid, egg tray, heating plate, measuring cup, and omelet bowl** are dishwasher safe (top rack recommended) or can be washed in warm, soapy water.
- To clean the main housing, wipe with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
- Dry all parts thoroughly before reassembly or storage.
- **Descaling:** Mineral deposits from water may build up on the heating plate over time. Clean with a soft cloth dampened with a mixture of equal parts water and white vinegar. Rinse thoroughly.

Warning: Never immerse the main unit base, power cord, or plug in water or any other liquid.

5. Troubleshooting

- **Eggs are undercooked:** If cooking 1-2 eggs, ensure you are using 200 mL of water, not 140 mL. Water may evaporate too quickly with the standard amount when cooking fewer eggs.
- **Egg white leaks from pierced hole:** Ensure you are piercing the **wider end** of the egg, not the narrow end.
- **Eggs crack during cooking:** Always pierce the wider end of the eggshell before cooking.
- **Unit does not heat:** Ensure it is plugged in. Check that the control knob is turned to a valid setting (SOFT, MEDIUM, HARD).
- **Buzzer does not sound:** The cooking cycle may not be complete. Ensure enough water was added. The unit will only buzz and shut off when the water has fully evaporated.

6. Safety Information

Important Safety Instructions:

- Read all instructions before use.
- This appliance is for household use only.
- Do not operate if the cord or plug is damaged, or if the appliance malfunctions or is damaged in any manner.
- To protect against electric shock, do not immerse the main unit, cord, or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug the unit when not in use and before cleaning.
- Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot liquids or hot food.
- The lid, egg tray, heating plate, and cooked eggs become very hot during use. Always use handles or utensils to remove them. Allow the unit to cool before handling or cleaning.
- Do not use the appliance for any purpose other than its intended use.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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