

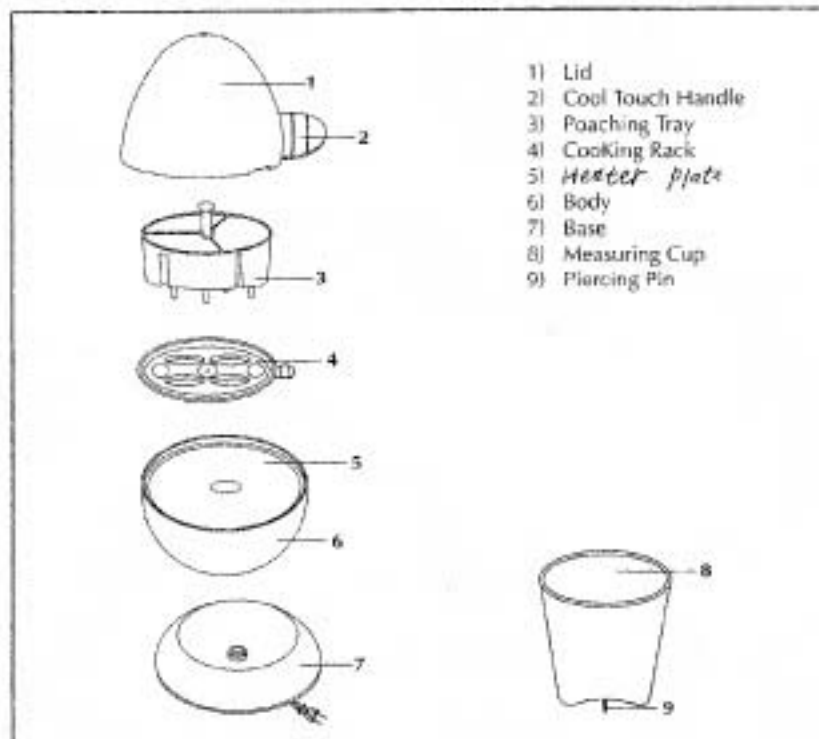
IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces, use handles or knobs.
3. To protect against electrical shock, do not immerse any part of the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Always unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to **Maverick** for examination repair or adjustment.
7. The use of accessory attachments not recommended by **Maverick** may cause injuries.
8. Do not use outdoors or while in damp area .
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot liquids.
12. To disconnect, remove plug from wall outlet.
13. **CAUTION:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.
14. Do not leave this appliance unattended during use .
15. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.** Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

Know Your 'Kenwood' Egg Cooker



Before First Use

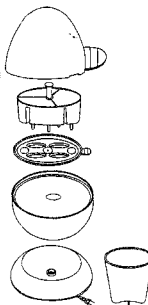
Wash the Lid, the Cooking Rack the cup and the Poaching Tray in hot soapywater, rinse and dry thoroughly. Wipe the Base with a damp cloth or sponge. **DO NOT IMMERSE BASE IN WATER OR OTHER LIQUID. CARE MUST BE TAKEN WHEN HANDLING OR WASHING THE CUP TO AVOID TOUCHING THE PIERCING PIN.**

Precautions

1. Prior to operating Egg Cooker, make sure all Egg Cooker parts are securely in place.
2. Avoid contact with steam while unit is "on".
3. During cooking cycle, all Egg Cooker parts become hot. Do not touch or move Base, Cooking Rack, Poaching Tray, or Lid while unit is "on".

TO POACH

1. Place the Base on a dry, level surface.
2. Place thumb over the small hole to the left of MEDIUM on the measuring cup. Fill cup with water above the line of HARD and amount of eggs being cooked 1.2.3. Remove thumb and let the water pour through the hole until the water level comes down to desired line. Cover hole with thumb. Pour water of measuring cup into base.
3. Lightly butter or oil the poaching sections to be used.
4. Place Cooking Rack on the Base, place Poaching Tray on Cooking Rack and break one egg into each section of the Poaching Tray.
5. Cover Egg Cooker and plug the unit into a 120 volt electrical outlet. Turn the switch on "1", The Indicator Light will glow, indicating the eggs are cooking.
6. Once all the water has evaporated the unit will "chirp" signalling that the eggs are ready.
7. Turn switch off "0". Carefully unplug the unit.
8. When removing Poaching Tray, securely grasp Poaching Tray Knob and carefully lift it away from the Cooking Rack.
CAUTION: After cooking cycle is complete, Egg Cooker and eggs will be very hot. Use caution when handling.
9. To avoid overcooking, serve eggs immediately.



Care and Cleaning

Wash Lid, Poaching Tray and Cooking Rack in hot soapy water or in a dishwasher (top rack only). Rinse thoroughly and dry. Let the Base cool and wipe it with a damp cloth or sponge. **DO NOT IMMERSE BASE IN WATER OR OTHER LIQUID.** Place Cooking Rack and Poaching Tray inside Egg Cooker for storage.

Important Notes

The cooking times indicated in the Guide are affected by factors such as :

1. Number and size of eggs cooked: More eggs cooked at one time increases cooking time. Larger eggs increase cooking time.
2. Temperature of eggs prior to cooking: Cold eggs require longer cooking time than room temperature eggs.
3. Temperature and amount of water used: Cold water increases cooking time. More water used increases cooking time.
4. Altitude: The higher the elevation, the longer eggs will take to cook .
5. Length of time eggs remain in Egg Cooker following cooking cycle: After the Egg Cooker "chirps", cooking continues until eggs are removed.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their 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.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet in only one way. If the plug does not fit fully into 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.

REPAIRS & SERVICING

Kenwood is distributed by Maverick Industries, Inc.

CAUTION-There are not consumer serviceable parts inside the egg cooker. Do not attempt any repairs or servicing on your own. If repairs or servicing are required, contact Maverick Industries for instructions on how to pack and ship the egg cooker to Maverick's service center located as follows:

Maverick Customer Service
94 Mayfield Ave.
Edison NJ 08837

Telephone (732) 417-9666

Hours: weekdays 8:30 AM - 4:30 PM

90 DAY WARRANTY

Maverick Industries Inc. warrants the egg cooker to be free of defects in parts, materials and workmanship for a period of 90 days. from date of purchase,

Should any repairs or servicing under this warranty be required, contact Maverick Customer Service by mail or phone for instructions on how to pack and ship the egg cooker to Maverick's National Service Center located as follows:

Maverick Customer Service
94 Mayfield Ave.
Edison NJ 08837

Telephone (732) 417-9666

Hours: weekdays 8:30 AM - 4:30 PM

Do not send any parts or product to Maverick without calling and obtaining a Return Authorization Number and instructions.

This warranty is VOID if instructions for use are not followed: for accidental damage: for commercial use: for damage incurred while in transit; or if the egg cooker has been tampered with.

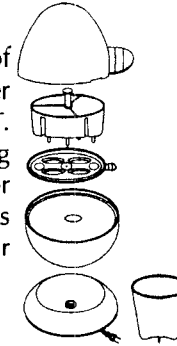
This warranty gives you specific legal rights and you may also have other rights which vary from state to state.



EDISON, N.J. 08837

TO COOK (Soft/Medium/Hard)

1. Place the Base on a dry, level surface.
2. Place thumb over the small hole to the left of MEDIUM on the measuring cup. Fill cup With water above the line of desired egg doneness SOFT. MEDIUM or HARD and amount of eggs being cooked 1,2,3,4, Remove thumb and let the water pour through the hole until the water level comes down to desired line. Cover hole with thumb. Pour water of measuring cup into base.
3. Place the Cooking Rack on a flat counter surface.
4. Pierce the large end of each egg with the Piercing Pin incorporated into the cup. This will prevent the egg shell from cracking while the eggs are cooking. CAUTION: The Piercing Pin is very sharp; use extreme care.
5. Place eggs pierced end up in the Cooking Rack. Place Cooking Rack on Base and cover with Lid.
6. Plug the unit into a 120 volt electrical outlet. Turn the switch on "1", The Indicator Light will glow, indicating the eggs are cooking.
7. Once all the water has evaporated the unit will "chirp" signalling that the eggs are ready.
8. Turn switch off "0". Carefully unplug the unit.
9. With eggs still on the Cooking Rack, carefully remove the Cooking Rack and rinse briefly under cold water. CAUTION: After cooking cycle is complete, Egg Cooker and eggs will be very hot. Use caution when handling.
10. Serve eggs immediately.



NO.of Boiled eggs	Water quantities		
	Soft	Medium	Hard
1 eggs	50ml	65ml	90ml
2 eggs	45ml	60ml	85ml
3 eggs	40ml	55ml	80ml
4 eggs	35ml	50ml	75ml
Poached eggs			
1 eggs			90ml
2 eggs			80ml
3 eggs			70ml