

SHAQ

Perfect Egg Maker



Owner's Manual

Save These Instructions – For Household Use Only

MODEL: ZDQ-206

When using electrical appliances, basic safety precautions should always be followed. Do not use the **Perfect Egg Maker** until you have read this manual thoroughly.

Guarantee Information Inside

Before You Begin

It is very important that you read this entire manual, ensuring that you are totally familiar with its operation and precautions.

Unit Specifications

Supply Power	Rated Power	Power Cord
AC 120V 60Hz	360W	27.6 in. (length)

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IMPORTANT SAFEGUARDS

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

- Read and follow all instructions carefully.
- This appliance **IS NOT INTENDED** for use by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children.
- Always **BE SURE** the Steam Vents are clear of all food debris before use. A clogged Vent may cause steam and excess pressure to build up.
- **DO NOT TOUCH** hot surfaces. Use pot holders or oven mitts.
- To protect against electric shock, **DO NOT IMMERSE** or rinse cords or plugs in water or other liquids.
- **UNPLUG FROM OUTLET** when not in use and before cleaning. **ALLOW TO COOL** before handling components.
- **DO NOT OPERATE** any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. If damage occurs, contact customer service.
- **DO NOT USE** any attachments or utensils that were not recommended or supplied by the manufacturer. The use of attachments not recommended for use by the manufacturer may cause serious hazardous situations, including personal injury.
- **DO NOT USE** outdoors.
- **DO NOT LET** Power Cord hang over edge of 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 contents.
- **DO NOT USE** appliance for anything other than its intended use.
- This appliance cooks using extreme heat. Improper use **MAY RESULT IN** scalding injury. Do not operate without Lid.
- **ALWAYS CHECK** the Steam Vents for clogs before use.
- This appliance has been designed for use with a 120V electrical outlet only. **DO NOT USE** any other electrical outlet.
- The Unit generates high heat and steam during operation. All necessary precautions **MUST BE TAKEN TO AVOID** fire, burns, and other personal injury during operation.
- When in operation, the **Perfect Egg Maker** requires sufficient air space on all sides, including top and bottom. **NEVER OPERATE** the Unit near any flammable materials, such as dish towels, paper towels, curtains, or paper plates.

IMPORTANT SAFEGUARDS

- Always plug the Power Cord directly into the wall outlet. **NEVER USE** this Unit with an extension cord of any kind. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
- Anyone who has not fully read and understood all operating and safety instructions contained in this manual is **NOT QUALIFIED TO OPERATE** or clean this appliance.
- If this Unit falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **DO NOT REACH** into the water!
- **DO NOT OPERATE** this appliance on an unstable surface.
- If this appliance begins to malfunction during use, immediately unplug the Cord. **DO NOT USE** or attempt to repair a malfunctioning appliance!
- If the appliance has a **POLARIZED PLUG** (one blade is wider than the other): This plug is intended to fit into a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug. If it still does not fit, contact an electrician. **DO NOT** attempt to modify the plug.



WARNING:

For California Residents

This product can expose you to Bisphenol A, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to [www. P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).



Caution

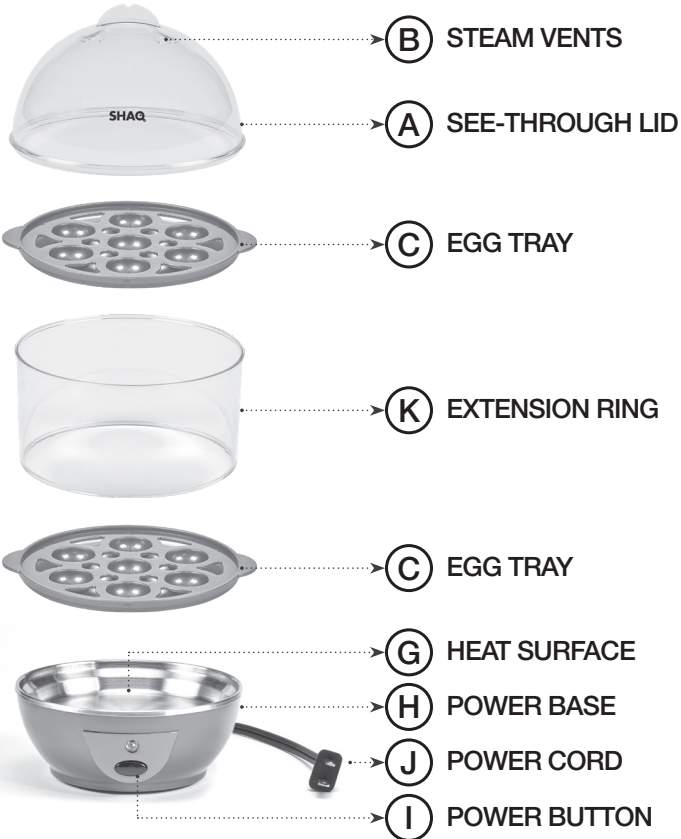
Hot surfaces: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property.

Electric Power

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a dedicated electrical circuit.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

Parts & Accessories



(D) MEASURING CUP



(E) OMELETTE TRAY



(F) POACHING TRAY

Parts & Accessories

- A. See-Through Lid:** Must always be used during the cooking process.
- B. Steam Vents:** Allow excess steam to be released during the cooking process. Avoid touching the Vents during cooking. Extreme heat will cause serious harm to exposed skin.
- C. Egg Trays (2):** Use both Trays to hard boil up to 14 eggs at once. Cooking more than seven eggs at once for soft- or medium-boiled eggs is not recommended. This component must always be used during the cooking process. Trays should not come in direct contact with Heat Surface.
- D. Measuring Cup:** Used to measure water amount for each recipe. Also includes a pin to pierce eggs.
- E. Omelette Tray:** Holds up to two large eggs plus other ingredients for delicious omelettes.
- F. Poaching Tray:** Poaches two eggs at a time to perfection.
- G. Heat Surface:** Do not cook directly on this surface. This surface is used for steaming only. Avoid skin contact during cooking. Allow to cool thoroughly before cleaning. Never submerge in water or any other liquid.
- H. Power Base:** Houses the electronics that control the cooking process. Never submerge this part in water or any other liquid.
- I. Power Button:** Once Unit is totally set up for cooking, press the Power Button. When the cooking process is complete, press the Power Button to shut off the Unit. Unplug the Unit when the cooking process is complete and the Unit is no longer in use.
- J. Power Cord:** Place Cord in proper 120V receptacle once Unit is all set up for cooking. When cooking is complete, remove Cord from the outlet and allow to cool before cleaning.
- K. Extension Ring:** Use this Ring to support the second Egg Tray when hard boiling more than seven eggs at once.
- IMPORTANT:** Your *Perfect Egg Maker* has been shipped with the components shown in this section. Check everything carefully before use. If any part is missing or damaged, do not use this product and contact the shipper using the customer service number located on the back cover of the owner's manual.

General Operating Instructions

The Measuring Cup

Using the proper amount of water during the cooking process is the key to perfect results. The cup is clearly marked for soft-, medium-, and hard-boiled eggs. The reverse side has the measurement for omelettes and poached eggs. When cooking eggs in the shell (hard,

medium, and soft), first pierce the bottom of the egg with a small hole. Then, place the eggs with the puncture facing up. Afterward, place the cap back on the Measuring Cup.

CAUTION: The pin is very sharp.

Use caution when puncturing the egg.



FRONT VIEW



BACK VIEW



Pierce the bottom of the egg with the pin.

General Operating Instructions

Egg Style	1–4 Eggs	5–7 Eggs	7–14 Eggs	Time
Soft Eggs	30 mL or 2 tbsp. water	20 mL or 4 tsp. water	Not Recommended	6 mins.*
Medium Eggs	40 mL or 2.5 tbsp. water	35 mL or 7 tsp. water	Not Recommended	9 mins.*
Hard Eggs	75 mL or 5 tbsp. water	65 mL or 4.5 tbsp. water	75 mL or 5 tbsp. water	18–23 mins.*

The chart is for large eggs. Time and water levels will change when cooking more than four eggs.

Tips & Tricks

- Piercing the eggs prevents them from cracking and results in uniform cooking.
- The easiest way to peel hard-boiled eggs is to blanch them in ice water to stop the cooking process. Then, crack the shell by gently tapping on a countertop or sink. Rinse the egg with cold tap water while gently peeling the shell.

Before First Use

Before using the **Perfect Egg Maker** for the first time, wash the components except the Power Base and Power Cord using a dish cloth or nonabrasive sponge with warm, soapy water. Rinse the components with clean water and dry thoroughly.

CAUTION: Do not submerge Heat Surface and Power Base in water or liquid of any kind. After use, you may wipe Heat Surface with a damp, nonabrasive cloth.

General Operating Instructions

For Seven or Fewer Soft-, Medium-, or Hard-Boiled Eggs

1. Add water to the Heating Element using Measuring Cup. Pierce the egg bottoms with the pin located at the bottom of the Measuring Cup.
2. Place up to seven eggs in the Tray with the holes facing up to prevent the egg contents from leaking.
3. Cover. Plug in the Unit and press the Power Button.*
4. When the cooking process is complete, press the Power Button or unplug the Unit to shut off the Unit.



For Up to 14 Hard-Boiled Eggs

1. Add water to the Heating Element using Measuring Cup.
2. Pierce the egg bottoms with the pin located at the bottom of the Measuring Cup.
3. Place up to 14 eggs in the Trays with the holes facing up to prevent the egg contents from leaking out.
4. Place Trays in the Unit separated by Extension Ring.
5. Cover. Plug in the Unit and press the Power Button.*
6. When the cooking process is complete, press the Power Button or unplug the Unit to shut off the Unit.



NOTE: Be sure to press the Power Button when the cooking process is complete. If the Power Button is not pressed, the cooking process will restart once the unit cools down.

General Operating Instructions

For Omelettes

1. Add water to the Heating Element using Measuring Cup.
2. Mix one or two eggs with any other ingredients in a separate bowl.
3. Lightly spray the Omelette Tray with oil and then add ingredients.
4. Place the Egg Tray with the Omelette Pan on top of the Heating Element.
5. Cover. Plug in the Unit and press the Power Button.*
6. When the cooking process is complete, press the Power Button or unplug the Unit to shut off the Unit.



For Poached Eggs

1. Add water to the Heating Element using Measuring Cup.
2. Lightly spray the Poaching Tray with oil. Then, add one or two eggs to the Tray. Add seasoning if desired.
3. Place the Egg Tray with the Poaching Tray on top of the Heating Element.
4. Cover. Plug in Unit and press the Power Button.*
5. When the cooking process is complete, press the Power Button or unplug the Unit to shut off the Unit.



NOTE: Ensure that the Power Button is not depressed before plugging in the Unit. If the Power Button is depressed when the Unit is plugged in, the cooking cycle will begin and the Unit will not be able to be turned off until the cooking cycle is complete.

Care & Cleaning

Over time, minerals from hard water that collect on the heat surface have a negative effect on the functioning of the appliance. Use a sponge with warm water and soap to remove any mineral deposits from the **Perfect Egg Maker**.

Caution: Do not submerge Heat Surface and Power Base in water or liquid of any kind. After use, you may wipe the Heat Surface with a damp, nonabrasive cloth.

Cleaning And Maintenance

- This Unit is not dishwasher safe.
- Let the appliance cool completely before cleaning.
- Unplug the appliance from the wall socket. Drain any excess liquid.
- When cooled, wipe off the excess water and food debris with a wet sponge or towel.
- Rinse the Trays, accessories (be aware of the sharp needle at the base of the Measuring Cup), and the Lid with water and a mild detergent.
- Clean the housing and the metallic heat surface with a damp cloth. Never use abrasive cleaners. DO NOT immerse the main body in water.
- Place clean accessories inside the **Perfect Egg Maker** for storage. All accessories should fit inside the Unit.

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We are very proud of the design and quality
of our ***Perfect Egg Maker***.

This product has been manufactured to the highest standards.
Should you have any questions, our friendly customer service
staff is here to help you.

973-287-5113



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