Sunbeam’s Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM EGG COOKER.

• Ensure the steam vent faces away from you at all times.
• Avoid injuries from the egg piercer.
• Use your egg cooker on a flat, level surface.
• To prevent damage to the appliance, do not use concentrated cleaning agents when cleaning, use a soft cloth and mild detergent.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

• Read carefully and save all the instructions provided with an appliance.
• Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
• Turn the power off and remove the plug when the appliance is not in use and before cleaning.
• Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
• Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
• This 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 that they do not play with the appliance.
• The temperature of accessible surfaces may be high when the appliance is operating.
• Never leave an appliance unattended while in use.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.
Features of your Sunbeam Poach & Boil™

Cover
Fits neatly over eggs during cooking.

Egg rack
Boil 1 to 6 eggs at one time, to your desired firmness.

Non-stick heating vessel
Provides an easy to clean surface.

On light
Indicates the unit is operating.

Operating dial
The settings are: off
- **cook** – cooks without ready buzzer sounding.
- **cook** – cooks with ready buzzer sounding

Ready buzzer – Buzzer sounds to indicate eggs are ready.

Poaching trays
Poach 1 or 2 eggs at a time. Also ideal for cooking plain or savoury omelettes.

Steam vent
Allows steam to escape during the cooking process.

Measuring cup
Accurate amounts of water can be measured to boil or poach eggs to desired firmness.

Egg piercer (underneath)
Piercing eggs prevents them cracking during cooking.

Cord storage
Stores cord neatly and conveniently.
Boiling Eggs

Before the first use
Wipe over the heating vessel with a damp cloth. Wash the plastic parts in warm soapy water, rinse and dry.

Boiling Eggs
Up to 6 eggs can be cooked at one time.
1. Using the measuring cup, measure the amount of water required and pour into the heating vessel. Use cold tap water.
   Eg. For 2 soft eggs, refer to the section marked \( \frac{1}{2} \) on the measuring cup and fill the cup to the line marked 2. For 3 hard boiled eggs, refer to the section marked \( \frac{3}{8} \) on the measuring cup and fill to the line marked 3. See figure 1.

2. Eggs have an air pocket in the large end of the shell and they can crack during cooking as the air expands from the heat. Thus piercing eggs prevents them from cracking during cooking.
3. Pierce the large end of the egg using the egg piercer which is on the underside of the measuring cup. To do this, simply place the large end of the egg against the egg piercer and press the piercer into the egg.
4. Position the egg rack over the heating vessel and place the eggs in the egg rack with the large ends facing down.
5. Insert the plug into a 230–240 volt AC power outlet and turn the power on.
6. To commence cooking, turn the dial to ‘cook’, or to ‘cook \( \square \)’ if you wish the buzzer to sound when cooking has completed.

Approximate cooking times are as follows:
- Soft 7 minutes
- Medium 10 minutes
- Hard 12 minutes

These cooking times are a guideline only. Times will vary depending on the number of eggs cooked, the size and the temperature of eggs being used.

The measures on the measuring cup are based on eggs used at room temperature. Standard (59g) eggs have been used.

Note: You may need to add more water for refrigerated or larger eggs.

Poaching Eggs & Savoury Omelettes

POACHED, OMELETTE or STEAMING

- 1 or 2 poached eggs or steaming: 35ml
- 1 or 2 savoury omelettes: 63ml

The measures on the measuring cup are marked on the underside of your egg cooker. This table also appears on the underside of your egg cooker.

Poached Eggs & Savoury Omelettes
One or two eggs or omelettes may be cooked at one time.
1. Using the measuring cup, measure the amount of water required and pour into the heating vessel. Use cold tap water.
   Eg. If poaching eggs, fill to the line on the measuring cup marked \( \Box \) or \( \Large \square \) if making savoury omelettes, fill to the line on the measuring cup marked \( \Box \) or \( \Large \square \).
2. Place the cover over the egg rack.
3. Grease the poaching trays well with butter, margarine, vegetable oil or oil spray.
4. Break an egg into each tray, or if cooking omelettes, pour omelette mixture into trays and place trays onto the egg rack. Place cover on.
5. Insert the plug into a 230–240 volt AC power outlet and turn the power on.
6. To commence cooking turn the dial to ‘cook’, or to ‘cook \( \square \)’ if you wish the buzzer to sound when cooking has completed.

Approximate cooking times are as follows:
- Poached Eggs 1 or 2: 4 minutes
- Omelette: 10 minutes

The volume of water needed for poaching eggs or cooking omelettes is marked on the measuring cup.

Poached eggs and omelettes will be firmer if more water is used and softer if less is used. You will quickly learn to adjust the water level to poach eggs or have your omelettes exactly the way you like them.

The table below shows the measures from the measuring cup. Use these measures if you misplace your measuring cup.

Note: Less water is required if more eggs or larger eggs are being used.
Eggs are nature’s contribution to ‘fast food’. Conveniently packaged, simple to use and inexpensive. They are an extremely nutrient-dense food, providing vitamins, minerals, protein and fats, with the standard size egg containing only 300KJ.

A nutritious, balanced meal can be made in under 10 minutes by serving a boiled or poached egg with toast and orange juice. Dressed up or served plainly, an egg always tastes and looks great.

- When purchasing, avoid cracked or broken eggs and check the ‘best by’ date on the carton.
- Store eggs in the refrigerator with the pointed side down in their carton. This reduces the risk of damage, slows down moisture loss and prevents eggs from absorbing odours from strong smelling foods.
- If a recipe specifies using eggs at room temperature, simply remove them from the refrigerator 30 minutes before using.
- To test for freshness, place an egg in a bowl of cool water. If it sinks, it is fresh – if it floats, throw it out.
- Piercing the large end of the egg with the egg piercer on the underside of the measuring cup prevents it from cracking during cooking, with the added bonus of making it easier to peel.
- Chill hard boiled eggs in cold water immediately after cooking to prevent blue discolouration around the yolk.
- Hard boiled eggs are much easier to slice if they are cold. If you don’t have an egg slicer, use a sharp, thin-bladed knife, dipping into cold water every few slices.
- Refrigerated as soon as they cool, boiled eggs will keep for up to 1 week.
Recipes

Porcini Mushroom Omelette
6g dry porcini mushrooms
2 eggs, beaten
2 tablespoons thickened cream
2 tablespoons chopped red onion
1. Place porcini mushrooms into a small bowl, pour over boiling water to just cover. Allow to hydrate for 5 minutes; drain and chop finely.
2. Combine all ingredients and mix well.
3. Pour evenly into the two, well greased poaching trays.
4. Cook as directed for savoury omelettes.

Parmesan Omelette
2 eggs, beaten
2 tablespoons grated parmesan cheese
2 tablespoons cream, milk or water
2 tablespoons chopped red onion
1. Combine all ingredients and mix well.
2. Pour evenly into the two, well greased poaching trays.
3. Cook as directed for savoury omelettes.

Egg White Omelette
2 rashers short cut bacon, fat trimmed & chopped
3 medium button mushrooms, sliced
2 egg whites
2 tablespoons grated low fat cheddar
1 tablespoon chopped chives
1. Heat a non-stick frying pan over medium heat; add bacon and cook 1-2 minutes or until golden & crispy.
2. Add sliced mushrooms and cook 1-2 minutes or until softened. Remove from heat and cool slightly.
3. Beat egg whites until soft peaks form; fold through cheddar and chives.
4. Pour evenly into the two, well greased poaching trays.
5. Cook as directed for poaching.
6. Allow omelette to stand for 1 minute before removing lid.
7. Serve omelette topped with mushroom and bacon.

Eggs Benedict
3 egg yolks
1 tablespoon lemon juice
1 tablespoon water
125g butter, melted
Salt & pepper
4 eggs
2 English muffins, toasted
4 slices ham or bacon, grilled
1. Place egg yolks, lemon juice and water in a heatproof bowl over a saucepan of simmering water.
2. Whisk mixture until it thickens and is well combined.
3. Gradually add melted butter; whisking continuously until sauce is smooth and thick. Do not allow sauce to boil or it will separate.
4. Remove from heat and season to taste.
5. Poach eggs according to directions.
6. Top toasted muffin with grilled ham/bacon and poached egg.
7. Drizzle over warm hollandaise sauce.

Eggs Florentine
20g butter
1 clove garlic, chopped
150g baby spinach leaves
Squeeze of lemon juice
4 eggs
4 thick slices sourdough, toasted
Salt & pepper
1. Heat butter in a large frying pan over medium heat, add garlic and cook 1 minute.
2. Add spinach and cook until just wilted; add lemon juice.
3. Poach eggs according to directions.
4. Top toasted sourdough with wilted spinach and poached egg; season with salt and pepper.
Tuna Nicoise Salad
100g baby salad leaves
200g baby green beans, blanched
2 ripe medium tomatoes cut into wedges
3 medium Desiree potatoes, boiled & cut into thick chunks
2 tablespoons olive oil
2 tablespoons lemon juice
1 x 185g can Tuna Slices in Olive Oil
4 hardboiled eggs, quartered
½ cup pitted Kalamata olives
4 anchovies split lengthwise (optional)
Salt and pepper
1. Scatter salad leaves over a large serving platter.
2. Combine beans, tomatoes and potatoes in a mixing bowl. Whisk together olive oil and lemon juice and pour half the dressing over vegetables; toss until evenly coated.
3. Spoon onto serving platter and top with tuna slices, eggs, olives and anchovies.
4. Drizzle over remaining dressing and season with salt & pepper.

Caesar Salad
4 rashers bacon, chopped (optional)
2 eggs
1 small onion, chopped
¼ cup chopped fresh herbs, (parsley, basil, chives)
1 tablespoon Dijon mustard
3 anchovies chopped (optional)
100mls olive oil
1 tablespoon lemon juice
Salt & pepper
1 large Cos lettuce, roughly chopped
75g croutons
50g shaved parmesan
1. Heat a frying pan over medium heat, add bacon and cook 2-3 minutes or until bacon is golden and crispy. Remove and set aside.
2. Cook eggs according to directions to a soft boiled stage; remove and plunge into chilled water to arrest cooking.
3. Combine runny eggs, onion, herbs, mustard and anchovies in a food processor and process until mixed. With motor still running, slowly drizzle in olive oil. Mixture will thicken.
4. Stir in lemon juice and season to taste.
5. Mix together lettuce and half the croutons, parmesan and dressing. Place onto a serving platter.
6. Top with remaining croutons and parmesan and drizzle over remaining dressing.
This Sunbeam product is covered by a 12 month replacement or repair warranty, which is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia) or New Zealand Consumer Guarantees Act (if your product was purchased in New Zealand).

Upon receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the product is defective, advise you on how to obtain a replacement or refund.

To assist us in managing warranty claims, we recommend you register your product as soon as practicable after purchase by creating a MySunbeam account on our website and uploading a copy of your original receipt.

In order to make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested (if not already uploaded to our website).

Should your product develop any defect within 12 months of purchase because of faulty materials or workmanship, we will replace or repair it, at our discretion, free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

Our replacement or repair warranty only applies where a defect arises as a result of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction booklet), accidental damage, or normal wear and tear.

Your warranty does not:
• cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage, or
• cover damage caused by: - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;
- servicing or modification of the product other than by Sunbeam or an authorised Sunbeam service centre;
- use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to Sunbeam specifications; or
- exposure of the product to abnormally corrosive conditions; or
• extend beyond 3 months if the product is used in commercial, industrial, educational or rental applications.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Our goods also come with guarantees that cannot be excluded under the New Zealand Consumer Guarantees Act.

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, contact your nearest Sunbeam service centre. For a complete list of Sunbeam’s service centres, visit our website or call our customer service line for advice on 1300 881 861 in Australia, or 0800 784 232 in New Zealand.

Australia
www.sunbeam.com.au
1300 881 861
Units 5 & 6,
13 Lord Street,
Botany NSW 2019
Australia

New Zealand
www.sunbeam.com.nz
0800 786 232
Unit 3, Building D,
22 Vestey Drive,
Mt Wellington
Auckland
New Zealand

Should you experience any difficulties with your product during the warranty period, please contact our customer service line for advice on 1300 881 861 in Australia, or 0800 784 232 in New Zealand.
Need help with your appliance?
Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

Australia | visit www.sunbeam.com.au
phone 1300 881 861
mail Units 5 & 6, 13 Lord Street, Botany NSW 2019 Australia.

New Zealand | visit www.sunbeam.co.nz
phone 0800 786 232
mail Level 6, Building 5, Central Park, 660–670 Great South Road, Greenlane, Auckland.