



MARKCHARLES MISILLI EGG COOKER

welcome booklet



Egg Cooker

<i>Safety Information</i>	4-5
<i>What's Inside</i>	6-7
<i>Using your Egg Cooker</i>	8-13
<i>Cleaning Your Egg Cooker</i>	14-15
<i>Troubleshooting</i>	16-17
<i>Specifications</i>	18
<i>Recipes</i>	19-29
<i>Customer Support</i>	30
<i>Warranty</i>	31

PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL

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

- Read all instructions carefully.
- Remove all packaging and labels from appliance prior to use.
- To protect against risk of electrical shock, do not put cord, plug, or appliance in or near water or other liquids.
- Keep appliance away from children when in use.
- Only use approved ingredients with this product. Other food may damage the appliance.
- Unplug appliance from outlet and allow to cool when not in use, during assembly, during disassembly, and before cleaning.
- Do not open Lid when Egg Cooker is cooking.
- The Egg Cooker will automatically turn off when all the water has evaporated from the Heating Plate.
- Do not let the appliance or extension cord hang over edge of table, hang over the sink, or touch hot surfaces.
- Only use the Egg Cooker on a stable surface.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner.
- For any maintenance related questions other than cleaning, please contact StoreBound by phone at 1-800-898-6970 from 7AM - 7PM PST Monday - Friday or by email at support@storebound.com.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock or personal injury.
- Do not use appliance for other than intended use. For household use only.
- Do not place on or near a hot gas burner, hot electric burner, or in a heated oven.
- Make sure the Lid is securely in place before turning on the appliance.
- When cleaning the Body, do not submerge in water or other liquids. Instead, use a soft damp cloth to wipe down.
- Do not use outdoors.

- Do NOT place the Lid in the locked position while using the Egg Cooker as this will increase the risk of injury when removing the Lid once eggs have cooked.
- **WARNING: Hot steam!** Never place your hands or arms over the Steamer Hole while the appliance is in use.
- Do not put your hands or other objects into the Egg Cooker while it is in operation. If food spills on the Heating Plate, make sure Egg Cooker is turned off and cool before cleaning.
- Keep hands and utensils away from Heating Plate while cooking eggs to reduce the risk of injury or damage to the Egg Cooker.
- Internal base and contents (water and eggs) of Egg Cooker are hot when in use. Let cool before handling and/or cleaning.
- Do not touch Heating Plate when Egg Cooker is hot. Use the handles.
- If using a longer power-supply cord or extension cord, make sure the electrical rating of the wire is compatible with the appliance.
- If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
- Use extreme caution when handling the Measuring Cup as it contains a sharp Pin on the bottom of the cup which may cause injury.
- **Warning: Lid gets hot.** When eggs are done, carefully remove Lid by the Cover Handle. Allow the Lid to cool completely before touching or cleaning.
- NEVER place the Poaching Tray or Omelette Bowl directly on the Heating Plate. Always place on top of the Boiling Tray.
- Longer detachable power-supply cords or extension cords may be used if care is exercised in their use.
- Make sure the Egg Cooker is off before removing eggs.
- A short power cord should be used to reduce the risk of tripping and entanglement.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in 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.

PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL



I'm delighted that you've selected my Egg Cooker for your kitchen. I have traveled the world in search of the "better mousetrap" and I've designed my MCM collection to be just that! This Egg Cooker is the ideal prep solution and is the perfect complement to any Cook's collection. I use it in my own kitchen because it works, is made of quality materials, is compact and convenient.

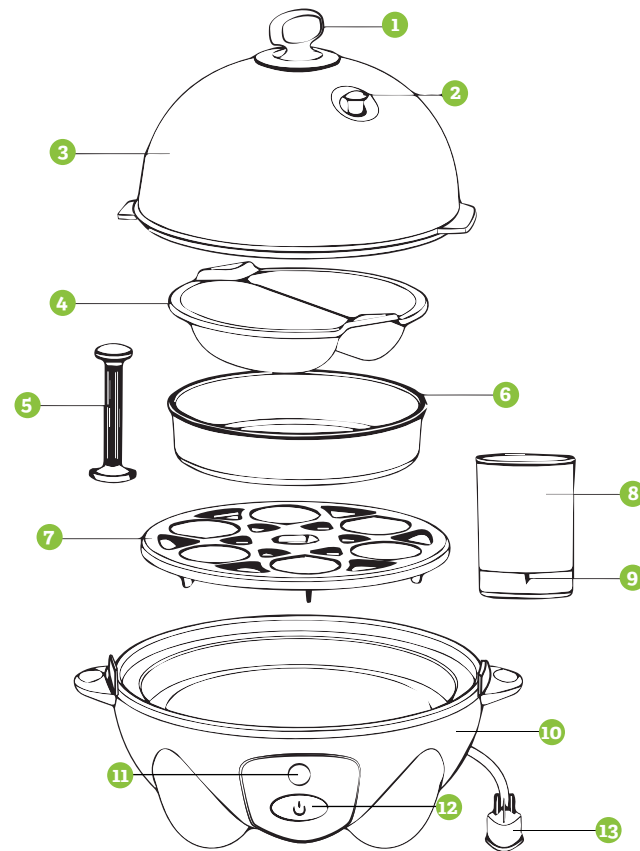
It brings me great joy to know that you and your family will love using the MCM Egg Cooker for years to come.

As my European grandma used to say before every meal, "Deeg-In"!

-MarkCharles Misilli

Parts & Features

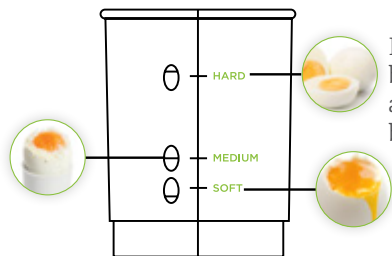
1. Cover Handle
2. Steamer Hole
3. Lid
4. Poaching Tray
5. Boiling Tray Handle
6. Omelette Bowl
7. Boiling Tray
8. Measuring Cup
9. Pin
10. Body
11. Indicator Light
12. Power Button
13. Plug



Soft, medium and hard-boiled eggs

The times listed below are guidelines so that you will know how long it will take to cook the eggs. The thermostat in the Egg Cooker will shut off automatically when the eggs are done – no additional timer is necessary. The following time guidelines are for Large eggs. Extra Large or Jumbo eggs may require additional time/water in the cooker to achieve the desired results.

If you like your eggs a little more firm, let them sit covered in the Egg Cooker for a few minutes more.



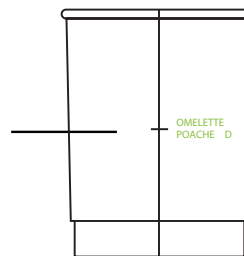
If you want completely hard boiled eggs, let them sit for an extra minute after the buzzer sounds.

Style	# of Eggs	Time
Soft-Boiled	1-3	7
	4-6	10
Medium Egg	1-3	9
	4-6	12
Hard-Boiled	1-3	12
	4-6	16

Omelettes and poached

For omelettes or poached eggs, fill the Measuring Cup with water to the designated “Omelette/Poached” mark.

If you want your poached eggs extra soft, be sure to remove the lid immediately after the buzzer sounds.



Storage

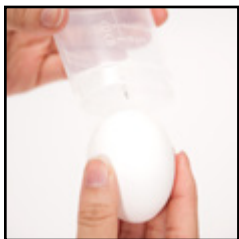
The MCM Egg Cooker includes a twist-lock Lid so that you can keep all of your accessories secure inside the Egg Cooker when not in use.

Simply place the Lid on the Body and twist clockwise until the tabs on the Lid slide completely underneath the handles on the base of the Egg Cooker.

Note: Do not place the Lid in the locked position while the appliance is in use.

Boiling eggs

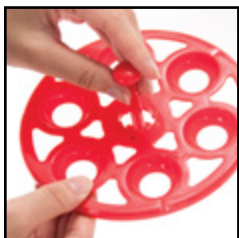
WARNING: Do not lock the Lid when using your Egg Cooker as this may cause injury when removing the Lid once the buzzer sounds.



1. Make sure the Egg Cooker is unplugged and on a stable surface before starting. Pierce the **larger end of each egg** with the Pin attached to the bottom of the Measuring Cup.



2. Use the Measuring Cup to pour the appropriate amount of cold water onto the Heating Plate.



3. Attach the Boiling Tray Handle to the Boiling Tray. Place an egg in each designated spot in the Tray. Make sure that the holes in the larger end of the eggs are pointed upwards. Do not let the eggs touch the Heating Plate. Remember: *Bottoms up!*

Chef Tip

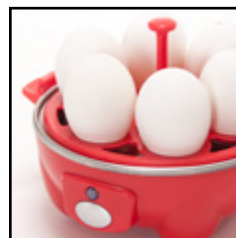
Run cold water over eggs immediately after removing from the Egg Cooker to stop the cooking process and to make peeling easier.



4. Cover with the Lid and plug in the Egg Cooker. Press the Power Button to start cooking. The Indicator light will turn on.



5. When the eggs are finished cooking, a buzzer will sound. Actual cooking time will depend on the number of eggs and desired style (see [page 8](#)).



6. Press the Power Button to silence the buzzer and remove your eggs. Be careful when handling eggs. They will be hot!

Enjoy your eggs.

Using the Poaching Tray

Make sure to always place Poaching Tray and Omelette Bowl on top of the Boiling Tray and never directly on the Heating Plate.



1. Fill the Measuring Cup with cold water to the Omelette/Poached Line. Pour cold water onto the Heating Plate.



2. Spray the Poaching Tray with a little cooking spray. Place the Boiling Tray on the Heating Plate and then sit the Poaching Tray on top. Break an egg into each poaching section.



3. Cover with the Lid and plug in the Egg Cooker. When the buzzer sounds, the eggs will be poached. Remove eggs immediately to avoid overcooking.

Using the Omelette Bowl

WARNING: Do not lock the Lid when using your Egg Cooker as this may cause injury when removing the Lid once the buzzer sounds.



1. Fill the Measuring Cup with cold water to the Omelette/Poached Line. Pour cold water onto the Heating Plate.



2. Spray the Omelette Bowl with a little cooking spray. Place the Boiling Tray on the Heating Plate and then sit the Omelette Bowl on top. Whisk 1 – 2 eggs in a bowl before pouring into the Omelette Bowl.



3. Cover with the Lid and plug in the Egg Cooker. When the buzzer sounds, the omelette will be cooked. For a dry omelette, leave the eggs in the cooker for an extra two minutes.

CLEANING THE EGG COOKER

CAUTION: DURING AND AFTER USE, THE EGG COOKER IS HOT.

Do not attempt to clean your Egg Cooker until the appliance has cooled.
Do not submerge the Body in water or other liquids.

The Egg Cooker Body is not dishwasher safe.

1. Before cleaning or moving the appliance, make sure to unplug the Egg Cooker.
2. Wash the Egg Cooker Accessories and Lid with some warm water & soap. The Lid and accessories are all top-shelf dishwasher safe.
3. Wipe down the Body and Heating Plate with a wet cloth.
4. Dry all parts thoroughly. When storing, place the accessories on the Heating Plate, cover with the Lid and turn clockwise until the tabs on the Lid slide completely underneath the handles on the base of the Egg Cooker.

CLEANING THE HEATING PLATE

Your Egg Cooker will not rust. Over time, the Egg Cooker may begin to develop some mineral deposits on the Heating Plate. While this may look like rust, it is merely the residue of natural minerals present in your water.

Below are two different ways to properly clean the Heating Plate.



- Clean the Heating Plate with a mild solution of water and vinegar (10 parts water : 1 part vinegar) from time to time.



- Gently scrub the Heating Plate in a circular motion with a “magic eraser” type sponge and a little warm water.

Although your Egg Cooker is simple to use and durable, please refer to the following list if problems occur:

1. The power light does not turn on.

- Ensure that the power cord is plugged into the power outlet
- Check to make sure the power outlet is operating correctly.
- Press the Power Button (located on the front of your Egg Cooker.)
- Determine if a power failure has occurred in your home, apartment or building.

2. The eggs are over or under cooked.

- Use the Measuring Cup to determine the appropriate amount of water needed to make your eggs. Refer to pages 8 – 9.
- Refer to page 8 and observe the recommended cooking times for soft/runny, medium and hard boiled eggs.
- If overcooked, make sure to remove the eggs from the cooker immediately after the buzzer sounds.
- Make sure that the Heating Plate, Lid and accessories are completely dry before adding the appropriate amount of water to the Heating Plate and cooking the eggs.



If your problem is not resolved after following the instructions listed, please contact StoreBound by phone at 1-800-898-6970 from 7AM - 7PM PST Monday - Friday, or by email at support@storebound.com.

Description
Model
Rated Voltage
Rated Frequency
Rated Power
Egg Capacity
Dimensions

MCM Egg Cooker
K41589
120v ~
60Hz
360Watts
6 Eggs
7.36" x 6.29" x 6.29"



RECIPES
EGGCELLENT IDEAS

Stock#: MEC-092013V5

DEVILED EGGS**INGREDIENTS**

6 hard-boiled eggs, cooled
3 tbsp mayonnaise
1 tbsp Dijon-style mustard

$\frac{1}{8}$ tsp salt
3-5 drops hot sauce
dash of paprika, chives and dill

DIRECTIONS

Remove shells from fully cooked eggs. Cut each egg in half. Remove yolks. Put egg yolks in a large bowl and break up the yolks.

Mix in mayonnaise, mustard, salt, and hot sauce. Spoon the mixture into the egg whites or use a pastry bag to pipe them. Place the eggs into the refrigerator until ready to serve. Just before serving, sprinkle on a dash of paprika, freshly cut chives and dill to garnish.



EGGS BENEDICT**INGREDIENTS**

4 egg yolks
 3½ tbsp lemon juice
 1 pinch ground white pepper
 ⅛ tsp Worcestershire sauce
 1 tbsp water
 1 cup butter, melted
 pinch of salt

4 eggs
 fresh asparagus
 4 strips Canadian-style bacon
 2 english muffins cut in half
 2 tbsp butter, softened
 chives or cayenne pepper

**DIRECTIONS****HOLLANDAISE SAUCE**

On the stovetop, fill the bottom of a double boiler part-way with water. Make sure that water does not touch the bottom of the bowl. Bring water to a gentle simmer.

In the top of the double boiler, whisk together egg yolks, lemon juice, white pepper, Worcestershire sauce, and 1 tablespoon water. Add the melted butter to egg yolk mixture 1 or 2 tablespoons at a time while whisking yolks constantly.

If hollandaise begins to get too thick, add a teaspoon or two of hot water. Continue whisking until incorporated. Whisk in salt then remove from heat. Place a Lid on pan to keep sauce warm.

**DIRECTIONS CONTINUED...**

Fill the Measuring Cup with cold water to the Omelette/Poached line. Pour cold water onto Heating Plate. Place the Boiling Tray on the Base and place lightly greased Poaching Tray on top of the Boiling Tray. Break an egg into each poaching section.

Replace the Lid and turn the Egg Cooker on. When the buzzer sounds, the eggs will be poached. Remove eggs immediately to prevent overcooking. Repeat for desired amount of eggs.

Butter toast english muffin. Place bottom of english muffin half on plate, place Canadian-style bacon, asparagus, 1 poached egg, a spoonful of hollandaise sauce then garnish with chives or cayenne pepper (optional).



EGG SALAD**INGREDIENTS**

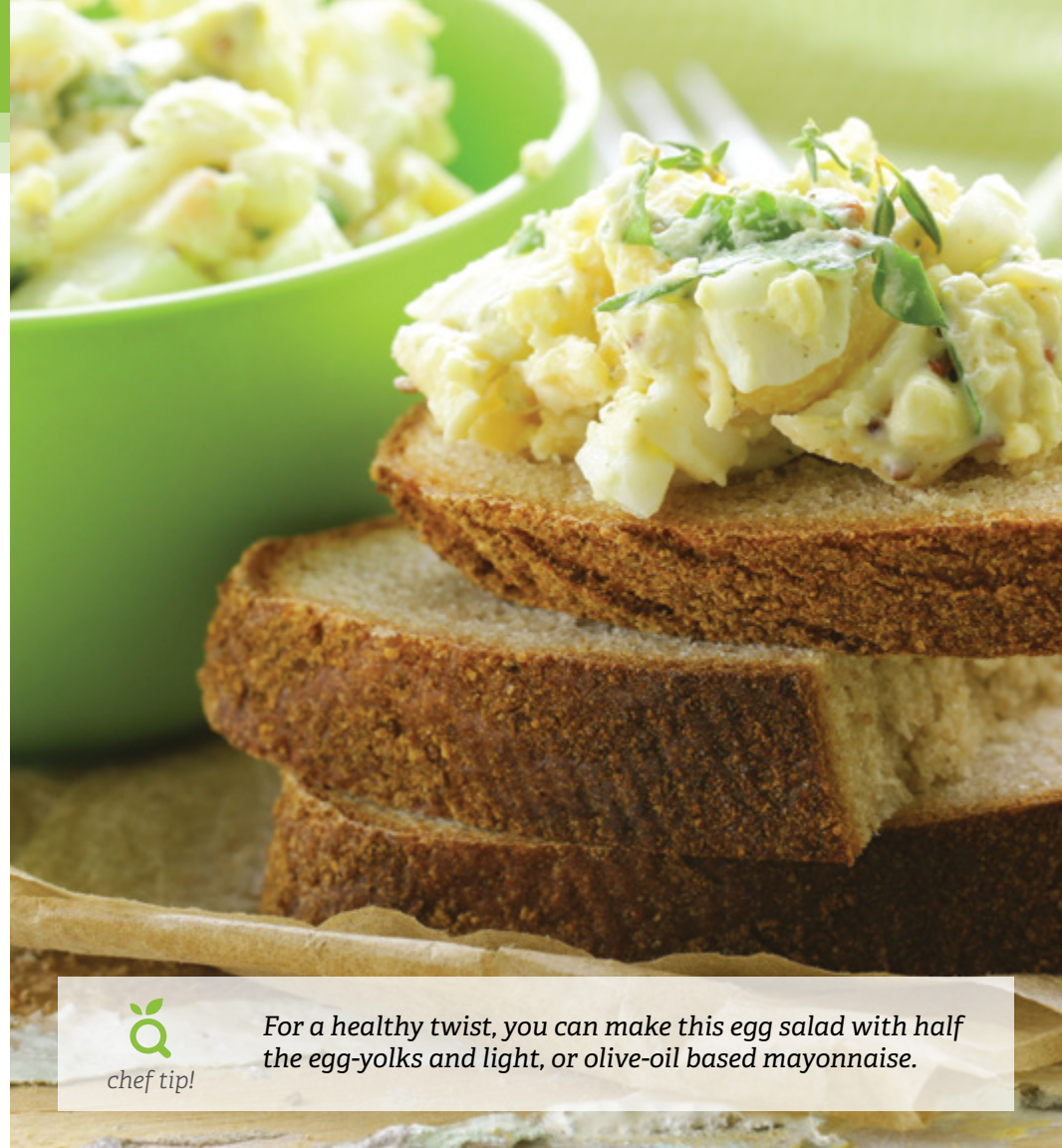
6 hard-boiled eggs, cooled
½ stalk celery
⅓ cup mayonnaise

2 tablespoons Dijon-style mustard
¼ tablespoon salt
⅛ teaspoons black pepper

DIRECTIONS

Remove shells from fully cooked eggs. Cut the eggs into quarters. Cut the celery into a small dice. Mix the eggs and the celery together. Add mayonnaise, mustard, salt, and pepper. Mix until desired texture is reached.

Serve on multigrain bread.



chef tip!

For a healthy twist, you can make this egg salad with half the egg-yolks and light, or olive-oil based mayonnaise.

HEALTHY OMELETTE**INGREDIENTS**

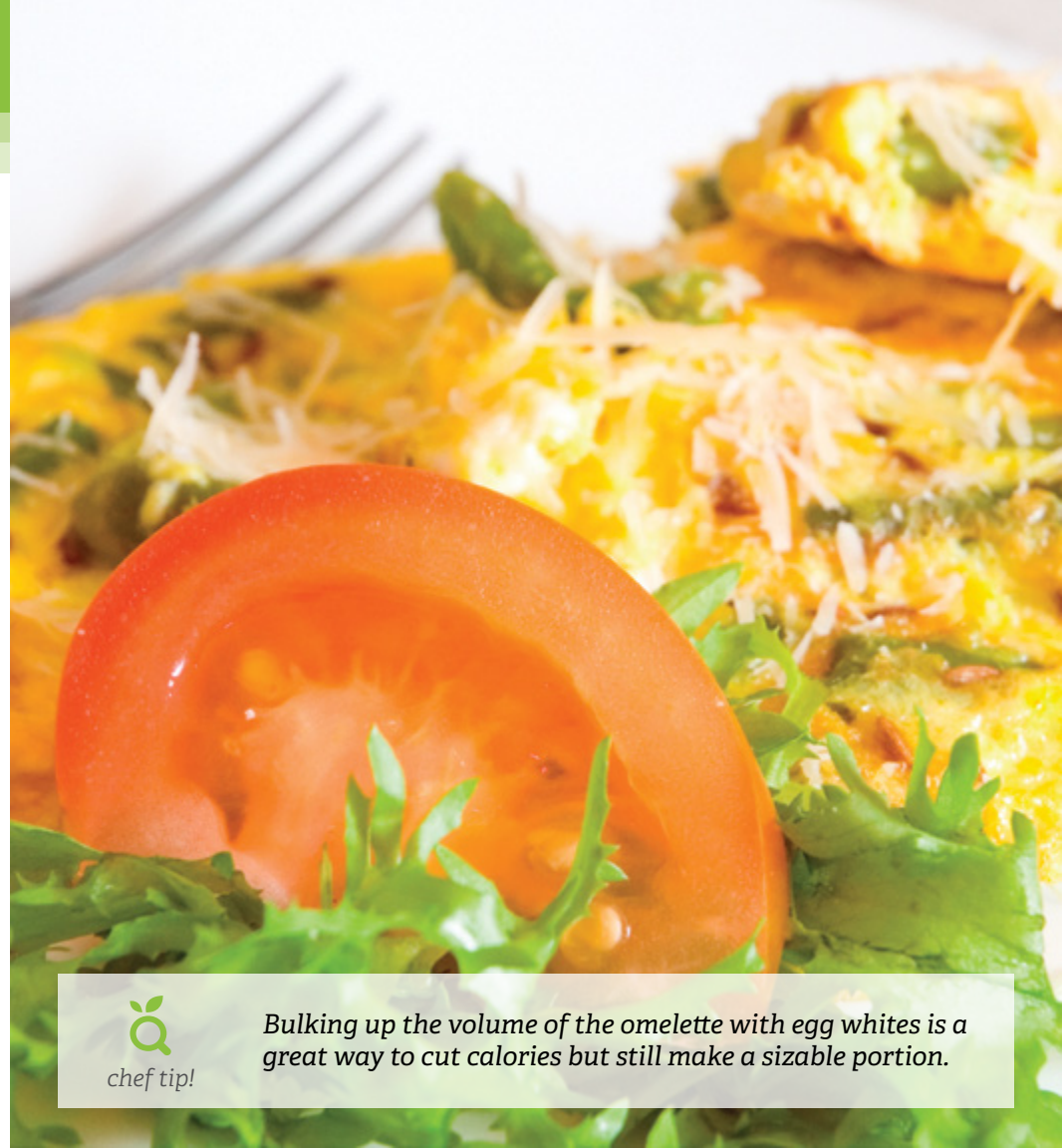
2 egg whites
1 whole egg
cooked green beans or asparagus

¼ cup Parmesan or pecorino cheese
salt & pepper
lettuce & tomato to garnish

DIRECTIONS

Beat 2 egg whites and 1 whole egg together. Add cooked green beans or asparagus to Omelette Bowl. Pour egg mixture over ingredients. Fill the Measuring Cup to the Omelette/Poached line. Pour water onto Heating Plate.

Place Omelette Bowl on top of the Boiling Tray (not on the Heating Plate). Sprinkle with parmesan before serving.



chef tip!

Bulking up the volume of the omelette with egg whites is a great way to cut calories but still make a sizable portion.



If your device fails to function as required, please check the troubleshooting checklist on page 16. There may only be a minor problem that you can solve yourself.

For product support, warranty and maintenance related questions (other than cleaning) please contact StoreBound directly at: 1-800-898-6970 from 7AM - 7PM PST, Monday - Friday, or by email at support@storebound.com.

REPAIRS

DANGER! Risk of electric shock! The MarkCharles Misilli Egg Cooker is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the device.

STOREBOUND, LLC, - 1 YEAR LIMITED WARRANTY

Your Storebound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will conduct troubleshooting in an attempt to fix any minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO Box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all Inquires to: support@storebound.com

There are no express warranties except as listed above

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, so the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Evan Dash, CEO



Customer Support 1-800-898-6970