



MARKCHARLES MISILLI EGG COOKER QUICK START GUIDE

GET COOKING



1

Pierce the bottom of each egg with the measuring cup.



2

Fill water to desired line & pour into Cooker.



3

Place eggs into tray, bottoms up.



4

Cover and press the power button to begin cooking.

Style	Quantity	Time
Soft-Boiled	1-6 eggs	9 minutes
Medium-Boiled	1-6 eggs	12 minutes
Hard-Boiled	1-6 eggs	16 minutes

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POACHED EGGS



1

Use cooking spray to lightly grease the tray.



2

Break an egg into each poaching section of the tray.

OMELETTES



1

Use cooking spray to lightly grease the egg bowl.



2

Mix 1-2 eggs in a separate bowl before pouring into tray.



3

Fill water up to the medium line (for poaching and omelettes) and pour into Heating Plate.



4

Cover and press the power button. When the light turns off, your eggs will be ready to eat!

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TIMER AUTO-OFF

This egg cooker is equipped with a precision thermal sensor and will turn off automatically (the light will go out) when the water has fully evaporated from the heating plate and the eggs are done.

ATTENTION:

Do not unplug the unit while cooking. If you unplug the unit while cooking, it will still be on when you plug it back in. If the unit does not detect water on the heating plate, it will automatically shut off and will reset itself in a few seconds.



Stock#: MEC-092013V2

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CLEANING & MAINTENANCE



●
Unplug the unit & wait for it to cool before cleaning.



●
The accessories and lid are all top shelf dishwasher safe!



●
Do not submerge the main body in water. Wipe down the main body with a damp cloth.

YOUR EGG COOKER WILL NOT RUST

You may notice mineral deposits on the heating plate after a few uses. They may appear like rust but they are merely the residue of natural minerals present in your water.

To remove, simply clean the heating plate with a mild solution of water and vinegar (10 parts water : 1 part vinegar) from time to time.

You can also clean the heating plate using a “magic eraser” type sponge and warm water. Scrub gently using a circular motion to clean the heating plate.