

# Cuisinart™

INSTRUCTION &  
RECIPE BOOKLET



**Egg Cooker**

**CEC-7C**

For your safety and continued enjoyment of this product,  
always read the instruction book carefully before using.  
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# IMPORTANT SAFEGUARDS

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

## 1. READ ALL INSTRUCTIONS

2. To protect against risk of electrical shock, do not immerse the Cuisinart™ Egg Cooker in water or any other liquid. If the Cuisinart™ Egg Cooker falls into liquid, unplug the cord from outlet immediately. DO NOT reach into the liquid.
3. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the appliance to the nearest Cuisinart Repair Centre for examination, repair, mechanical or electrical adjustment.
7. The use of attachments not recommended by Cuisinart may cause fire, electrical shock, or risk of injury.
8. Do not use outdoors or anywhere the cord or motor body might come into contact with water while in use.
9. Do not use the Cuisinart™ Egg Cooker for anything other than its intended use.

10. To avoid the possibility of the Egg Cooker being accidentally pulled off work area, which could result in damage to the Egg Cooker or in personal injury, do not let cord hang over edge of table or counter.
11. To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact hot surfaces, including a stove.
12. Do not operate Egg Cooker in water or under running water.
13. 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.

**NOTICE:** after cooking, be sure to use the handles on the lid and lift lid away from you, so the steam is directed away. DO NOT lift lid by the stainless steel.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

### NOTICE:

This appliance has a polarized plug (one prong is wider than the other). As a safety feature, this plug will fit into a polarized outlet 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 defeat this safety feature.

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## INTRODUCTION

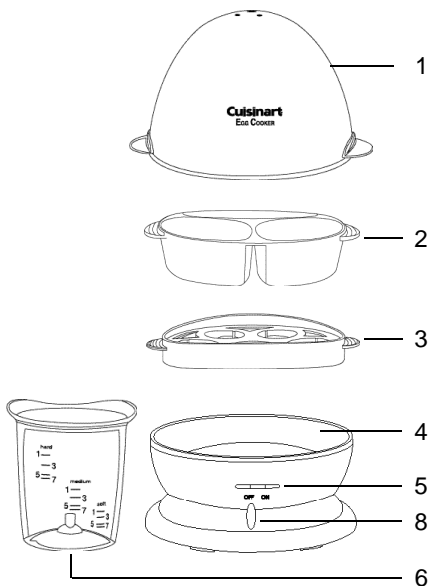
The Cuisinart™ Egg Cooker offers exceptional performance and a stylish design that complements any kitchen. Hard, medium, soft or poached - perfect eggs every time.

This practical egg cooker is capable of cooking eggs a variety of ways to please your specific tastes. The Cuisinart™ Egg Cooker holds up to 7 eggs in shells or three eggs in a poaching tray. Five audible tones indicate when the eggs are cooked and egg cooker automatically shuts off.

## FEATURES AND BENEFITS

- 1. Lid:** Stylish Rounded Stainless Steel lid with steam vents.
- 2. Poaching Tray:** Allows you to poach up to three eggs.
- 3. Cooking Tray:** Holds up to 7 eggs in shells to cook hard, medium or soft.

- 4. Base:** Nonstick coating makes cleanup easy.
- 5. Indicator Light:** When switch is in the "On" position, indicator light will turn on. When the switch is in the "Off" position, the light will turn off.
- 6. Beaker with Piercing Pin:** Fill lines on beaker indicate the amount of water to add for the way you'd like your eggs cooked. Piercing pin allows you to pierce the eggs to prevent the shells from cracking while cooking.
- 7. Egg Holder:** Two holders keep eggs in place for serving. (not shown)
- 8. On/Off Switch with Automatic Shutoff:** When eggs are finished cooking, the unit emits five tones and automatically turns itself off.



# ASSEMBLY INSTRUCTIONS

To assemble your Cuisinart™ Egg Cooker:

1. Rinse the lid, poaching tray and cooking rack in hot soapy water or in a dishwasher (top rack only). DO NOT submerge base of unit. Base can be wiped clean with a damp cloth. Please refer to the Cleaning Instructions section for more information.
2. Place poaching tray, beaker and egg holders next to the unit. CAUTION: Piercing Pin on base of beaker is extremely sharp.
3. Position the cooking tray over the base. Ribs on side handles should be facing upward.
4. Place the stainless steel lid over the cooking tray.
5. Plug in power cord. Your egg cooker is now assembled for use.

## TIP AND HINTS

- When purchasing eggs, choose only those eggs that are stored in a refrigerator case. Refrigerate eggs until ready to use. (For baking, eggs may be placed in a bowl of warm water for 5 to 10 minutes to bring them safely to “room temperature” for best baking results.)
- Eggs should be stored in the carton in which they were purchased to keep them from drying out and absorbing refrigerator odours. The eggs should be in the carton large end up - this will help them stay fresh longer and will keep the yolks centered.

- Don't know if your eggs are fresh? Place them in a bowl of salted cool water. If they sink, they are fresh – if they float, they are not.
- To prevent the development of bacteria in cooked egg dishes, eggs should not be left at room temperature longer than 2 hours (count preparation as well as serving time.)
- Chill and refrigerate hard cooked eggs immediately after removing from the Egg Cooker. For best results, plunge cooked eggs into a bowl of ice water - this will stop the cooking process and prevent a dark ring from developing around the yolk.
- Is the egg hard cooked or raw? Can't recall which ones you have cooked? Play spin the egg. A cooked egg will spin, a raw egg will wobble.
- Fresher eggs (less than a week old) are harder to peel than those a little older.
- To peel hard cooked eggs easily, roll gently on the counter, using the palm of your hand to crack. Dip in a bowl of cold water and begin peeling from the larger end.
- Hard cooked eggs in the shell will keep for up to one week properly refrigerated. Hard cooked eggs out of the shell should be used immediately.
- Hard cooked eggs that have been coloured and displayed decoratively should not be consumed - enjoy their colourful display and discard. Cook extra eggs for eating and consider the discarded eggs an inexpensive way to decorate.

- Hard cooked eggs make a colourful, flavourful and nutritious garnish. They can be sliced, wedged, finely chopped or pressed through a fine sieve to make a powder-like garnish.
  - To serve soft or medium-cooked eggs out of the shell, break the shell through the centre of the egg with a knife. Use a teaspoon to scoop the egg out of each half onto a serving dish or piece of toast.
  - To serve soft or medium-cooked eggs in a cup, place the egg in a cup, small end down. Slice off the large end, about one inch from the top, using a knife or egg scissors. Eat from the shell with a teaspoon or serve with toast strips to dip in the soft yolk.
6. Rinse the number of eggs desired – cook up to 7 eggs at one time.
  7. Using the piercing pin located under the beaker, pierce the large end of each egg and place in cooking tray. Rinse pin after use.
  8. Place lid on top of unit and slide power switch to the “On” position. Indicator light will be lit.
  9. When liquid is completely evaporated, the eggs will be cooked to the desired consistency. Cooking time will vary depending on the number of eggs and consistency. See Approximate Cooking Time Chart, page 5.
  10. Five audible tones signal when cooking is complete and indicator light will turn off.
  11. Slide power switch to the “Off” position. NOTE: The unit has an auto-shutoff feature. However, if the switch is not in the “Off “ position, once the unit cools off it will automatically turn on again.

## OPERATION

### 1. FOR HARD, MEDIUM AND SOFT COOKED EGGS:

1. Place egg cooker on a clean, dry surface.
2. Remove lid and cooking tray.
3. Determine the consistency of cooked eggs preferred (Hard, Medium or Soft). Using the measuring beaker, locate the consistency and number of eggs to be cooked. Fill to the appropriate line with cold water. For best results, use distilled water, since tap water has minerals that can cause discolouration of the eggs.
4. Pour cold water into heating plate.
5. Place cooking tray on top of base.

12. Remove eggs immediately to prevent overcooking.
13. Run cold water over eggs.
14. Eggs are now ready to serve.

### For Additional Eggs:

1. To remove possible mineral buildup, moisten a paper towel with one tablespoon (15 ml) white vinegar and wipe the heating plate clean.
2. Repeat steps 1-14.

Consistency of Egg Desired	Number of Eggs	Approx. Cooking Time
SOFT (Runny Center)	1-7	8-9 minutes*
MEDIUM (Partially Cooked Center)	1-7	13-14 minutes*
HARD (Fully Cooked Center)	1-7	16-18 minutes*

\* Cooking times will vary slightly depending on number and size of eggs, temperature of eggs prior to cooking, temperature and amount of water used, altitude and length of time eggs remain in cooker following cooking cycle.

## 2. FOR POACHED EGGS:

1. Place egg cooker on a clean, dry surface.
2. Remove lid and cooking tray.
3. Fill beaker with cold water to the Medium 1-3 eggs line. Pour cold water into heating plate.
4. Lightly butter or spray vegetable oil on poaching tray.
5. Break one egg for each poaching section – cooks up to three poached eggs.
6. Place cooking tray on base and place poaching tray on top of cooking tray.
7. Place lid on top of unit and slide power switch to the “On” position. Indicator light will be lit.
8. When liquid is completely evaporated, the eggs will be poached. See Approximate Cooking Time Chart.
9. Five audible tones signal when cooking is complete and indicator light will turn off.

10. Slide power switch to the “Off” position. NOTE: The unit has an auto-shutoff feature. However, if the switch is not in the “Off “ position, once the unit cools off it will automatically turn on again.

11. Remove eggs immediately to prevent overcooking.

12. Use small spatula to remove poached eggs from tray.

Number of Eggs: 1-3

Approx. Cooking Time: 17 minutes

## CLEANING AND MAINTENANCE

Always unplug your Cuisinart™ Egg Cooker from the electrical outlet before cleaning.

Wash lid, cooking and poaching trays in hot, soapy water or in the top shelf of a dishwasher.

Clean heating plate with a paper towel moistened with one tablespoon (15 ml) white vinegar. This removes any mineral deposits left behind from the water and also works as an antibacterial agent. You may wipe the heating plate using water and a damp cloth if desired.

**NOTE:** If unit is not cleaned with white vinegar (see above) on a regular basis, minerals naturally

occurring in water will build up and cause discolouration of eggshells. However, discolouration of the eggshells does not affect the taste of the eggs.

Wipe main body housing with a damp cloth.

**DO NOT** immerse in water.

Use the cord wrap feature located underneath the unit to store extra cord.

Place clean cooking tray, poaching tray, beaker and egg holders inside the egg cooker for storage.

## RECIPES

### DEVILED EGGS

*Perfectly cooked eggs from the Cuisinart™ Egg Cooker make our version of this American picnic classic simple to prepare.*

Makes 14 deviled egg halves

- 7 hard cooked eggs, completely cooled
- 3 tablespoons (45 ml) low-fat mayonnaise
- 1 tablespoon (15 ml) Dijon-style mustard
- 1/8 teaspoon (0.5 ml) Kosher salt
- 3-5 drops Tabasco® or other hot sauce

Remove shells from eggs and discard. Slice each egg in half lengthwise. Wipe the knife with a paper towel after slicing each egg, to prevent the yolk from showing on the white. Remove yolks and arrange whites on a plate.

Place the egg yolks in the work bowl of a Cuisinart® Mini Prep Processor and pulse to break up, 5 times. Scrape the work bowl. Add the mayonnaise, mustard, salt and hot sauce to taste. Process for 10 seconds on Grind; scrape the work bowl. Process 10 seconds on Chop; scrape the work bowl.

Spoon the deviled yolk mixture into the reserved egg white halves. Or place the deviled yolk mixture in a 1-quart freezer weight plastic bag. Cut about 1/4 inch off one corner of the bag. Use the bag to squeeze the yolk mixture into each egg white half. Refrigerate until ready to serve. Just before serving, sprinkle with paprika or chopped fresh parsley or chives.

*Nutritional information per serving  
(two halves):*

*Calories 98 (68% from fat) • carb. 1g  
pro. 6g • fat 7g • sat. fat 2g • chol. 214mg  
sod. 174mg • calc. 25mg • fiber 0g*

Serving tips:

If you don't have a "deviled egg" plate, make a bed of alfalfa or radish sprouts on a plate to steady eggs for serving.

To transport and store deviled eggs safely for a picnic, make filling and place in sealed food storage bag. Place egg whites in separate storage container. Chill both in cooler with ice. When you are ready to serve eggs, pipe the chilled filling into the chilled whites and Voilà – you have safe deviled eggs.

## EGG SALAD

*This basic egg salad is great for sandwiches. It can be "dressed up" by adding chopped green onion or shallot, chopped pickles, chopped sun-dried tomatoes or chopped fresh herbs.*

Makes about 2 cups (500 ml)/  
4 servings

- 7 hard cooked eggs,  
completely cooled
- 1/2 stalk celery, about 4 inches,  
cut in 1-inch pieces
- 1/3 cup (80 ml) low-fat mayonnaise
- 2 teaspoons (10 ml) Dijon-style  
mustard
- 1/4 teaspoon (1 ml) kosher salt
- 1/8 teaspoon (0.5 ml) freshly  
ground white or black pepper

Remove shells from eggs and discard. Cut eggs in quarters and reserve.

Place the celery in the work bowl of a Cuisinart® Food Processor. Pulse to chop finely, about 15 times; scrape the work bowl. Add the quartered eggs to the work bowl; pulse 5 times to chop roughly. Add mayonnaise, mustard, salt, and pepper. Pulse until mayonnaise and mustard are completely mixed in and desired texture is reached, 10 – 20 times.

*Nutritional information per serving*

*[1/2 cup (125 ml)]:*

*Calories 196 (71% from fat) • carb. 3g  
pro. 11g • fat 15g • sat. fat 4g • chol. 378mg  
sod. 371mg • calc. 48mg • fiber 0g*

## WARRANTY

### THREE-YEAR LIMITED WARRANTY

This warranty supersedes all previous warranties on Cuisinart™ Egg Cooker. This warranty is available to consumers only. You are a consumer if you own a Cuisinart™ Egg Cooker that was purchased at retail for personal, family, or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart™ Egg Cooker will be free of defects in material or workmanship under normal home use for three years from the date of original purchase. We suggest that you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of this product registration card does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your egg cooker should prove to be defective within the warranty period, we will repair it (or, if we think it necessary, replace it) without charge to you. To obtain warranty service, please call our Consumer Service Centre toll-free at 1-800-472-7606, or write to:



Cuisinart Canada  
156 Parkshore Drive  
Brampton, Ontario L6T 5M1

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product. Please also be sure to include a return address, daytime phone number, description of the product defect, product serial number (stamped on bottom of product base), and any other information pertinent to the product's return.

Please pay by cheque or money order. Your Cuisinart™ Egg Cooker has been manufactured to strict specifications and has been designed for use with the Cuisinart™ Egg Cooker accessories and replacement parts. These warranties expressly exclude any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart. These warranties do not cover any damage caused by accident, misuse, shipment, or other than ordinary household use. These warranties exclude all incidental or consequential damages.

## **BEFORE RETURNING YOUR CUISINART PRODUCT**

If you are experiencing problems with your Cuisinart product, we suggest that you call our Consumer Service Centre at 1-800-472-7606 before returning the product for servicing. Often, our Consumer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a

Representative can confirm whether the product is under warranty and direct you to the nearest service location.

\* **Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Centre, please remind the servicer to call our Consumer Service Center at 1-800-472-7606 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

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Cuisinart offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savor the Good Life®.

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