

## READ AND SAVE THESE INSTRUCTIONS

**WARNING:** A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.



**toastmaster**<sup>®</sup>  
cookin' in style



## Egg Head<sup>™</sup> Egg Cooker

Use and Care Guide

Model 6506

- POACHING TRAYS INCLUDED
- COOKS UP TO 7 EGGS AT ONE TIME
- AUDIBLE SIGNAL WHEN EGGS ARE READY
- LIGHTED ON/OFF SWITCH
- NON-STICK SURFACE

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

- Read all instructions before using egg cooker.
- Do not touch hot surfaces. Use handles and knobs.
- This egg cooker is not for use by children.
- Close supervision is necessary when any appliance is used near children.
- Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
- To disconnect, switch off, then remove plug from power supply.
- Do not place any cord, plug or base of this egg cooker under water or other liquid. See instructions for cleaning.
- Do not operate any damaged appliance. Do not operate with a damaged cord or plug or after the egg cooker malfunctions, or has been dropped or damaged in any manner. Return egg cooker to the nearest authorized service facility for examination, repair or mechanical adjustment.
- Use attachments only if recommended by Toastmaster Inc.
- Do not use outdoors or when standing in damp area.
- Do not use egg cooker for other than intended use.
- Do not let 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 care must be taken when moving an egg cooker containing hot water.

## SAVE THESE INSTRUCTIONS

**CAUTION:** A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. If a longer cord is required, extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is used, (1) the marked electrical rating of the extension cord should be at least 10 A, 125 V, 1250 W, and (2) the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally.

**POLARIZED PLUG:** This appliance has a polarized plug, (one blade is wider than the other), as a safety feature to reduce the risk of electric shock. This plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat this safety feature.

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

## **USING YOUR EGG COOKER**

Cooking time will vary with egg size. The average cooking times are as follows:

Soft 12 minutes

Hard 17 minutes

**CAUTION:** Egg cooker will become hot with use and produce steam. Caution should be used to avoid coming in contact with hot steam.

**NOTE:** Keep eggs refrigerated until ready to use.

1. Turn power selector switch to off position.
2. Remove the cover, egg holder and poaching trays using the handles.
3. Unwrap cord to the required length.

**NOTE:** The measuring cup has two divisions for soft or hard boiled eggs. Each division has markings for a specific number of eggs to be cooked. These amounts are approximate. They may be varied according to personal taste and preference. For boiled eggs, the basic rule is: fewer eggs, more water.

4. Use the measuring cup to measure the proper amount of cold water for boiling eggs and pour water into the bowl of the base.

**NOTE:** If your water is hard, add 1/2 teaspoon white vinegar to the water in order to help avoid mineral deposits.

5. Pierce eggs to help avoid cracking while cooking. Place egg(s) in egg holder on the base, large end up. Put the bottom of the measuring cup on top of each egg and press until the egg has been pierced. Make sure the pierced end of the egg is at the top to cook.
6. Place the cover on the base.
7. Plug into a 120V ~ 60 Hz outlet. Do not allow anything to rest on the cover.
8. Turn the power selector switch to on position. The indicator light will come on and the water will begin to heat. Do not remove cover from the base while eggs are cooking.
9. When the cooking cycle is complete, a buzzer will sound. Carefully turn the power selector switch to off.
10. Unplug from outlet and carefully remove cover slowly by lifting up.
11. Remove the egg holder with the cooked eggs using the handles. Hold the eggs in the egg holder under cold water for about 30 seconds to prevent them from further cooking.
12. Allow egg cooker to cool before discarding any remaining water from the base.
13. Clean after each use. Refer to **CLEANING INSTRUCTIONS**.

## **USING THE POACHING TRAYS**

With the poaching trays, one or two poached eggs or omelets may be cooked at a time. The trays were designed to hold no more than 1 large, 1 jumbo, or 2 medium eggs.

1. Turn the power selector switch to off.
2. Remove the cover, poaching trays, and egg holder using the handles.
3. Unwrap cord to the required length.
4. Use the measuring cup to measure the proper amount of cold water for poaching egg(s), and omelets.

For 1 medium poached egg in each tray, fill the measuring cup to number 5 soft egg setting. If you use a different size egg, more or less water may be needed. See NOTE below.

For 2 medium poached eggs in each tray, fill the measuring cup to the number 1 soft egg setting. If you use a smaller egg, less water may be needed. See NOTE below.

For omelets, fill measuring cup to the number 7 hard egg setting.

NOTE: These amounts are approximate. They may be varied according to personal taste and preference. For poached eggs, the basic rule is: more eggs, more water.

5. Place the egg holder on the base.
6. Grease the poaching trays with cooking spray, butter or oil to help prevent sticking.
7. Break egg(s) into each individual tray for poaching or add half of omelet mixture to each tray. Do not overfill.
8. Position the poaching trays securely on top of the egg holder and place the cover on the base.
9. Plug into a 120V ~ 60 Hz outlet. Do not allow anything to rest on the cover.
10. Turn the power selector switch to on position. The indicator light will come on and the water will begin to heat. Do not remove cover from the base while eggs are cooking.
11. When the cooking cycle is complete, a buzzer will sound. Carefully turn the power selector switch to off.
12. Unplug from outlet and carefully remove the cover and poaching trays. Trays and food will be hot.
13. Allow egg cooker to cool before discarding any remaining water from the base.
14. Clean after each use. Refer to CLEANING INSTRUCTIONS.

#### **BASIC OMELET**

2 tablespoons milk  
2 medium eggs  
1 tablespoon onions, diced  
1 tablespoon green peppers, diced  
1 tablespoons tomato, diced  
1 tablespoon cheese, grated  
salt, pepper, and herbs to taste

Combine all ingredients together. Pour half into each poaching tray. Do not overfill. Approximate cooking time 13-14 minutes.

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### **CLEANING INSTRUCTIONS**

1. Turn power selector switch to off and unplug from outlet. Allow to cool completely before cleaning.
2. Mineral deposits may form on the inside of the bowl of the base but can usually be easily removed by using a soft cloth.
3. If necessary, pour 2 tablespoons of vinegar into the bowl and allow to stand for 5 minutes.

**NOTE:** Do not boil the vinegar in the egg cooker as it may damage the appliance.

4. Discard the vinegar and rinse.
5. To rinse, pour 1/4 cup water into bowl and discard.
6. The exterior of the egg cooker base may be cleaned with a damp cloth. Dry thoroughly.
7. The cover, egg holder and poaching trays should be washed and dried thoroughly by hand.
8. Do not use abrasive cleaners that can scratch the surface or place any part of the egg cooker in the dishwasher.

### **CORD STORAGE**

1. Follow cleaning instructions.
2. Wrap cord around base for storing.
3. Store with measuring cup, egg holder and poaching trays inside for future use.

**Any servicing requiring disassembly other than the above cleaning must be performed by an authorized service center.**

### **SERVICE INFORMATION**

Please refer to warranty statement to determine if in-warranty service applies. This appliance must be serviced by a Toastmaster authorized service center. Unauthorized service will void warranty. Consult your phone directory under "Appliances-Household-Small-Service and Repair," or call 1-800-947-3744.

If an authorized service center is not available locally, your appliance may be returned postage prepaid to our National Service Center at the address shown on the back of this book.

Products must be adequately protected to avoid shipping damage. Surround your appliance with three inches of protective padding and include a note explaining the problem you have experienced. We recommend insuring your package. No CODs accepted.

**KEEP DATED SALES RECEIPT FOR WARRANTY SERVICE.**

Keep this booklet. Record the following for reference:

Date purchased \_\_\_\_\_

Model number \_\_\_\_\_

Date code (stamped on bottom) \_\_\_\_\_

**LIMITED ONE-YEAR GUARANTEE**

Toastmaster Inc. warrants this product, to original purchaser, for one year from purchase date to be free of defects in material and workmanship.

This warranty is the only written or express warranty given by Toastmaster Inc. This warranty gives you specific legal rights. You may have other rights which vary from state to state. ANY OTHER RIGHT WHICH YOU MAY HAVE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Defective product may be brought or sent (freight prepaid) to an authorized service center listed in the phone book, or to Service Department, Toastmaster Inc., 708 South Missouri St., Macon, MO 63552, for free repair or replacement at our option.

Your remedy does not include: cost of inconvenience, damage due to product failure, transportation damages, misuse, abuse, accident or the like, or commercial use. IN NO EVENT SHALL TOASTMASTER INC. BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow limitations on how long an implied warranty lasts, or allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

For information, write Consumer Claims Manager, at the Macon address. Send name, address, zip, telephone area code and daytime number, model, serial number, and purchase date.

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**But sometimes preparing  
meals can become a chore.**

**That's why TOASTMASTER has been invited  
into millions of kitchens just like yours  
so we can HELP YOU MASTER your  
mixing, baking, grilling, toasting,  
brewing, heating and serving  
tasks WITH EASE AND STYLE.**

**The TOASTMASTER name stands for a  
CELEBRATION of INNOVATION designed  
to serve your life and keep you  
COOKIN' IN STYLE.**