

Getting Started



Read all the instructions thoroughly. Wash and dry Egglettes prior to use.

CAUTION

- Always be sure to handle with care. Product and content will be hot.
- DO NOT USE PRODUCT IN MICROWAVE.
- Egglettes is only intended for adult use while cooking.

CARE AND MAINTENANCE:

- **Top rack dishwasher safe or wash gently with warm, soapy water. Dry thoroughly before use.**

For BEST RESULTS:

- Thoroughly and evenly coat the entire inside of the Egglette.
- **For a smooth texture, roll oil around and thoroughly coat the inside cup. Shake out excess oil over sink.**

- **Cooking Spray: Spray interior with three short bursts. Roll oil around to ensure it is evenly and thoroughly coated and shake out excess oil for smooth surface.**
- **Extra Virgin Olive Oil or Coconut Oil: Place ½ tsp. into the cup. Thoroughly and evenly coat entire inside surface.**

COOKING INSTRUCTIONS:

1. Fill a pot with 3 to 4 inches of water so that Egglettes do not touch the bottom. Use high heat until it reaches a ROLLING BOIL (Image 1).
2. After spraying or oiling, fill each Egglette with a whole egg or egg recipe (Image 2). Make sure not to fill above the fill line (Image 3).
3. Hold Egglettes by rim to twist on cap (Image 4). Hold the handle and carefully place into boiling water (Image 5 & 6).
4. Refer to cooking times on Page 6.

5. When cooked, turn off heat and remove Egglette with tongs.
Hard Boiled: Place in cool water or let cool on counter.
For Omelette and Soft Boiled: Let sit for a few minutes before serving.

NOTE:

- USE CAUTION WHEN HANDLING.
- It is suggested to use tongs when removing Egglettes from boiling water.
- **WHEN ADDING MEAT PRODUCT, BE SURE MEAT IS COOKED PRIOR TO ADDING TO UNCOOKED EGG RECIPE.**

ESTIMATED COOKING TIMES:

- **Cooking times will vary depending upon type of stove top - gas or electric.** Gas will cook faster.
- **Keep at a constant rolling boil for faster results.** You can place a lid on the pot, but make sure lid is vented or tipped to release steam (Image 7).
- **Adjust cooking times in the chart below** according to size of recipe. **Larger eggs will cook in the higher time range outlined below.**

PREPARE TO EAT!

- Once cooked and cooled, twist the cap to remove (Image 8).
 - Gently squeeze or shake egg onto plate (Image 9).
- TIP: To help loosen your egg from Egglette, run tip of spoon around the inside of the cup between egg and Egglette (Image 10 & 11).**
- NOTE: Do not store cooked egg in Egglette for more than two days.**

Type	Cook Time
Hard Boiled	13 - 16 minutes
Medium Boiled	11 - 13 minutes
Soft Boiled	8 - 10 minutes
Omelette (Yolk and White)	13 - 15 minutes
Omelette (Egg white)	12 - 14 minutes
Omelette (Egg Substitute)	13 - 15 minutes

