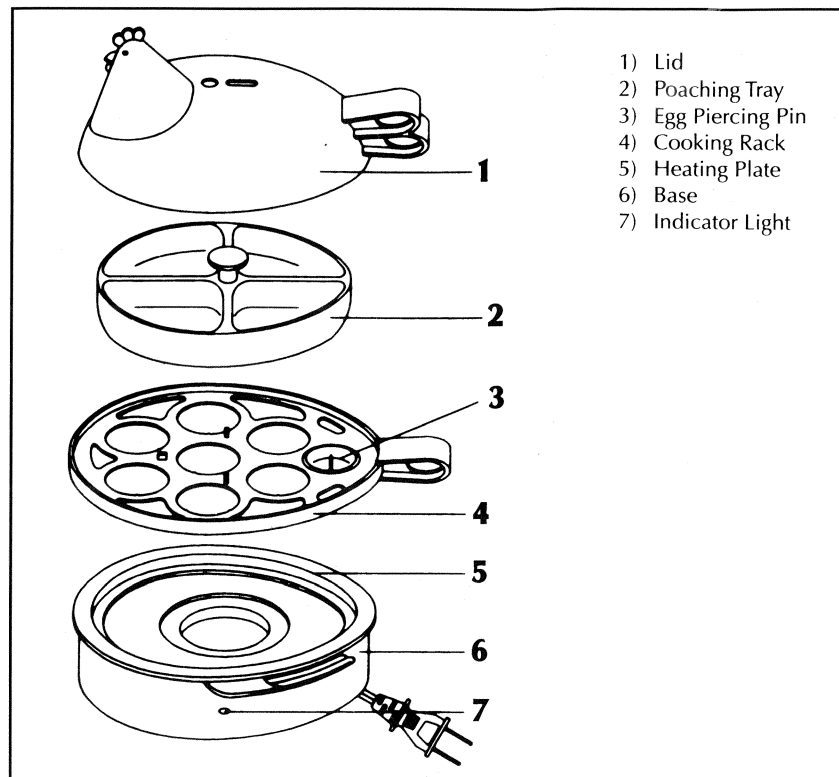


## Know Your 'HENRIETTA' Egg Cooker



- 1) Lid
- 2) Poaching Tray
- 3) Egg Piercing Pin
- 4) Cooking Rack
- 5) Heating Plate
- 6) Base
- 7) Indicator Light

### Before First Use

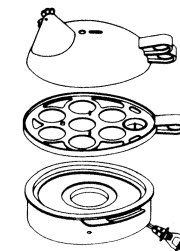
Wash the Lid, the Cooking Rack and the Poaching Tray in hot soapy water, rinse and dry thoroughly. Wipe the Base with a damp cloth or sponge. **DO NOT IMMERSE BASE IN WATER OR OTHER LIQUID. CARE MUST BE TAKEN WHEN HANDLING OR WASHING THE COOKING RACK TO AVOID TOUCHING THE PIERCING PIN.**

### Precautions

1. Prior to operating Egg Cooker, make sure all Egg Cooker parts are securely in place.
2. Avoid contact with steam while unit is "on".
3. During cooking cycle, all Egg Cooker parts become hot. Do not touch or move Base, Cooking Rack, Poaching Tray, or Lid while unit is "on".
4. The piercing pin is very sharp; use extreme care.

## TO COOK (Soft/Medium/Hard)

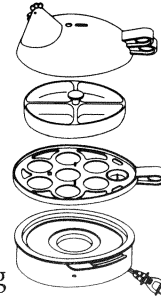
1. Place the Base on a dry, level surface.
2. Pour appropriate amount of cold water into the base, as follows:
  - to ▼ (level 1) for soft cooked eggs
  - to ▼▼ (level 2) for medium cooked eggs
  - to ▼▼▼ (level 3) for hard cooked eggs
3. Place the Cooking Rack on a flat counter surface.
4. Pierce the large end of each egg with the Piercing Pin incorporated into the Cooking Rack. This will prevent the egg shell from cracking while the eggs are cooking. **CAUTION: The Piercing Pin is very sharp; use extreme care.**
5. Place eggs pierced end up in the Cooking Rack. Place Cooking Rack on Base and cover with Lid.
6. Plug the unit into a 120 volt electrical outlet. The Indicator Light will glow, indicating the eggs are cooking.
7. Once all the water has evaporated the unit will "chirp" signalling that the eggs are ready.
8. Carefully unplug the unit.
9. With eggs still on the Cooking Rack, carefully remove the Cooking Rack and rinse briefly under cold water. **CAUTION: After cooking cycle is complete, Egg Cooker and eggs will be very hot. Use caution when handling.**
10. Serve eggs immediately.



Guide	Number of Eggs	Approximate Cooking Time
Soft Cooked Eggs (Level 1) ▼	1	5-1/2 min
	4	6-1/2 min
	7	8 min
Medium Cooked Eggs (Level 2) ▼▼	1	7-1/2 min
	4	9-1/2 min
	7	12 min
Hard Cooked Eggs (Level 3) ▼▼▼	1	13 min
	4	15 min
	7	18-1/2 min

## TO POACH

1. Place the Base on a dry, level surface.
2. Pour cold water to ▼▼ (level 2) of the Base.
3. Lightly butter or oil the poaching sections to be used.
4. Place Cooking Rack on the Base, place Poaching Tray on Cooking Rack and break one egg into each section of the Poaching Tray.
5. Cover Egg Cooker and plug the unit into a 120 volt electrical outlet. The Indicator Light will glow, indicating the eggs are cooking.
6. Once all the water has evaporated the unit will "chirp" signalling that the eggs are ready.
7. Carefully unplug the unit.
8. When removing Poaching Tray, securely grasp Poaching Tray Knob and carefully lift it away from the Cooking Rack.  
CAUTION: After cooking cycle is complete, Egg Cooker and eggs will be very hot. Use caution when handling.
9. To avoid overcooking, serve eggs immediately.



Number of Eggs	Approximate Cooking Time
1-2	7 min
3-4	8 min

## Care and Cleaning

Wash Lid, Poaching Tray and Cooking Rack in hot soapy water or in a dishwasher (top rack only). Rinse thoroughly and dry. Let the Base cool and wipe it with a damp cloth or sponge. **DO NOT IMMERSE BASE IN WATER OR OTHER LIQUID.** Place Cooking Rack and Poaching Tray inside Egg Cooker for storage.

## Important Notes

The cooking times indicated in the Guide are affected by factors such as:

1. Number and size of eggs cooked: More eggs cooked at one time increases cooking time. Larger eggs increase cooking time.
2. Temperature of eggs prior to cooking: Cold eggs require longer cooking time than room temperature eggs.
3. Temperature and amount of water used: Cold water increases cooking time. More water used increases cooking time.
4. Altitude: The higher the elevation, the longer eggs will take to cook.
5. Length of time eggs remain in Egg Cooker following cooking cycle: After the Egg Cooker "chirps", cooking continues until eggs are removed.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet in 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 modify the plug in any way.

## MAVERICK LIMITED 90 DAY WARRANTY

**MAVERICK INDUSTRIES, INC.** warrants this **MAVERICK** product to be free from defects in material and workmanship for a period of 90 days.

Should any defects be discovered within 90 days of purchase, **MAVERICK INDUSTRIES, INC.** will repair the defective product or parts thereof at no charge for labor or materials provided.

1. Said unit is returned postage paid to the factory for servicing.
2. Proof of date of purchase is included with the product.
3. A letter accompanies the product and indicates the complaint or defect to be remedied.

In the event the defect may be remedied without returning the unit, contact **MAVERICK** by phone or mail first and every effort will be made to supply replacement parts quickly and at no charge.

This warranty does not apply to any unit that has been tampered with, abused, accidentally damaged or to damage incurred through improper packing or mishandling in transit to or from the factory.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Attention: Customer Service Department Phone (732) 417-9666  
Weekdays: 8:30A.M. - 5:00P.M. Eastern Standard Time

**MAVERICK INDUSTRIES, INC.**  
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