



## RAPID EGG COOKER

Instruction Manual and Recipe Guide

DEC005

## HAPPINESS IS HOMEMADE

Helping you eat better is at the core of everything we do. That's why we make products to help you cook delicious homemade meals. We believe in unprocessed living and that there's no substitute for food that's cooked with love.



Dash

# RAPID **EGG** COOKER

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# IMPORTANT SAFEGUARDS

## PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL

When using electrical appliances, basic safety precautions should be followed, including:

- Please read and save instruction and care manual.
- Read all instructions carefully.
- Remove all packaging and labels from appliance prior to use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than its intended use. For household use only. Do not use outdoors.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM-7PM PST Monday-Friday or by email at [support@storebound.com](mailto:support@storebound.com).
- Only use approved ingredients with this appliance. Other ingredients may damage the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
- Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.

# IMPORTANT SAFEGUARDS

- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Do not let the power cord touch hot surfaces or hang over the edges of tables or counters.
- Unplug the appliance from power outlet and allow to cool when not in use, during assembly/disassembly, and before cleaning the Rapid Egg Cooker.
- When cleaning the Body of the appliance, do not submerge in water or other liquids. The Rapid Egg Cooker is NOT dishwasher safe.
- Do not place this appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Do not put your hands or other foreign objects into the Rapid Egg Cooker while it is operating. If food spills onto the Heating Plate, make sure the Rapid Egg Cooker is turned off and cooled before cleaning.
- DO NOT place the Lid in the locked position while using the Rapid Egg Cooker as this will increase the risk of injury when removing the Lid once eggs have cooked.
- **WARNING!** Hot steam! Never place your hands or arms over the Steam Hole while the appliance is in use.
- Keep hands and utensils away from Heating Plate while cooking eggs to reduce the risk of injury or damage to the Rapid Egg Cooker.
- Internal base and contents (water and eggs) of Rapid Egg Cooker are hot when in use. Let cool before handling and/or cleaning.
- Do not touch the Heating Plate when the Rapid Egg Cooker is hot. Use the handles.
- If using a longer power-supply cord or extension cord, make sure that the electrical rating of the wire is compatible with the appliance. If the appliance is grounded, the extension cord should be a grounding-type 3-wire cord.

# IMPORTANT SAFEGUARDS

- Use extreme caution when handling the Measuring Cup as it contains a sharp Pin on the bottom of the cup which may cause injury.
- **WARNING:** The Lid becomes hot. When eggs are done, carefully remove the Lid by the Cover Handle. Allow the Lid to cool completely before touching or cleaning.
- NEVER place the Poaching Tray or Omelette Bowl directly on the Heating Plate. Always place on top of the Boiling Tray.
- Make sure the Rapid Egg Cooker is off before removing the eggs.
- A short power cord should be used to reduce the risk of tripping and entanglement.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in 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.

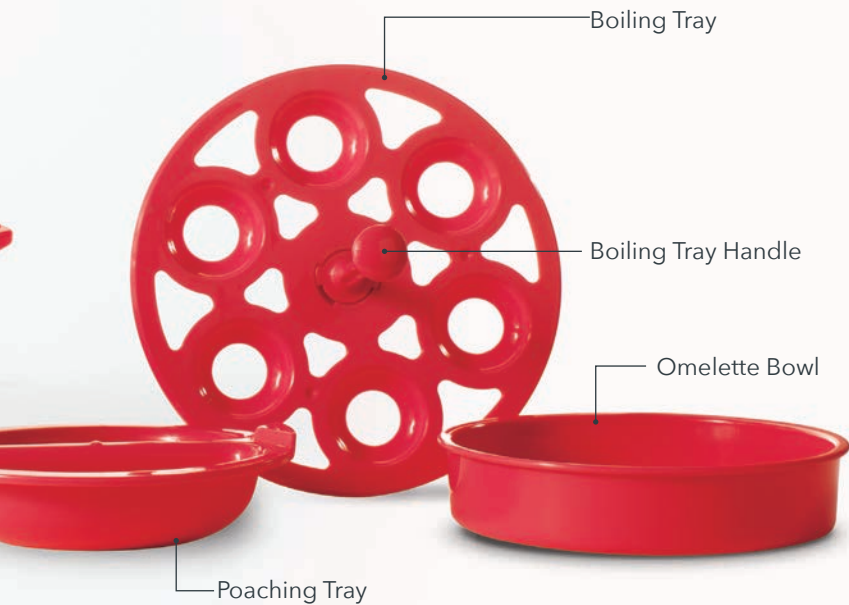
## PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL



## PARTS & FEATURES







## USING YOUR RAPID EGG COOKER

### **TIMER AUTO-OFF**

This Rapid Egg Cooker is equipped with a precision thermal sensor and will turn off automatically when the water has fully evaporated from the Heating Plate and when the buzzer sounds.

**ATTENTION:** Do not unplug the unit while cooking. If you unplug the unit while cooking, it will still be turned on when you plug it back in. If the unit does not detect water on the Heating Plate, it will automatically.

## USING YOUR RAPID EGG COOKER

### FOR SOFT, MEDIUM, AND HARD-BOILED EGGS:

The times listed below are guidelines so that you will know how long it will take to cook your eggs. The thermostat in the Rapid Egg Cooker will shut off automatically when the eggs are done - no additional timer is necessary. The following time guidelines are for medium to large eggs. Extra large or jumbo eggs may require additional time/water in the appliance to achieve the desired results.

If you like medium eggs firm: let the eggs sit covered in the Rapid Egg Cooker for a few extra minutes before removing them.

If you like completely hard-boiled eggs: let the eggs sit for an extra minute in the Rapid Egg Cooker after the buzzer sounds.

STYLE	# OF EGGS	TIME
Soft-Boiled	1-3	7
	4-6	10
Medium Egg	1-3	9
	4-6	12
Hard-Boiled	1-3	12
	4-6	16

# USING YOUR RAPID EGG COOKER

## BOILING EGGS

**WARNING:** Do not lock the Lid when using your Rapid Egg Cooker as this may cause injury when removing the Lid once the buzzer sounds.



1. Make sure the Rapid Egg Cooker is unplugged before starting. Pierce the larger end of each egg with the attached Pin at the bottom of the Measuring Cup.



2. Use the Measuring Cup to pour the appropriate corresponding amount of cold water into the Heating Plate.



3. Attach the Boiling Tray Handle to the Boiling Tray, and place the Boiling Tray on the Heating Plate. Place an egg in each designated spot in the Boiling Tray. Make sure that the holes in the larger end of the eggs are pointed upwards.

## USING YOUR RAPID EGG COOKER

**CHEF TIP:** Soak the eggs in ice water or run them under cold water immediately after removing them from the Rapid Egg Cooker to stop the cooking process, and to make peeling easier.



4. Cover with the Lid and plug in the Rapid Egg Cooker. Press the Power Button to start cooking. The Indicator Light will turn on.



5. When the eggs are finished cooking, a buzzer will sound. The actual cooking time will depend on the number of eggs and your desired style (hard, medium, or soft).



6. Press the Power Button to silence the buzzer and remove your eggs. Be careful when handling eggs. They will be hot!

# USING YOUR RAPID EGG COOKER

## FOR POACHED EGGS AND OMELETTES:

For poached eggs:



1. Fill the Measuring Cup with cold water until it reaches the "Omelette/Poached" marking. Pour the water into the Heating Plate. Place the Boiling Tray on top of the Heating Plate.



2. Use cooking spray to lightly grease the Poaching Tray. Always place the Omelette Bowl or Poaching Tray on top of the Boiling Tray and never directly on the Heating Plate.



3. Break an egg into each section of the Poaching Tray. Cover with the Lid and plug in the Rapid Egg Cooker. Press the Power Button. When the buzzer sounds, your eggs will be ready to eat!

# USING YOUR RAPID EGG COOKER

For omelettes:



1. Fill the Measuring Cup with cold water until it reaches the “Omelette/Poached” marking. Pour the water into the Heating Plate.



2. Use cooking spray to lightly grease the Omelette Bowl. Always place the Omelette Bowl or Poaching Tray on top of the Boiling Tray and never directly on the Heating Plate. Whisk 1-2 eggs in a separate bowl before pouring them into the Omelette Bowl.



3. Cover with the Lid and plug in the Rapid Egg Cooker. Press the Power Button. When the buzzer sounds, your eggs will be ready to eat! For a drier omelette, leave the eggs in the Rapid Egg Cooker for an extra two minutes. It is normal for the eggs to expand while cooking. They will contract once the Lid has been opened. Remove your omelette with a spatula.

## CLEANING & MAINTENANCE

**CAUTION:** during and after use the appliance will be hot.

Do not attempt to clean your Rapid Egg Cooker until the appliance has cooled. Do not submerge the Body in water or other liquids. The Body of the appliance is NOT dishwasher safe.

1. Before cleaning or moving the appliance, make sure to unplug the Rapid Egg Cooker.
2. Wash the Rapid Egg Cooker Accessories and Lid with warm, soapy water.
3. Wipe down the Body and Heating Plate with a wet cloth.
4. Dry all parts thoroughly. When storing, place the accessories on the Heating Plate, cover with the Lid, and turn clockwise until the tabs on the Lid slide completely underneath the handles on the base of the Rapid Egg Cooker.

### **CLEANING THE HEATING PLATE:**

Your Rapid Egg Cooker will not rust. Over time, the Rapid Egg Cooker may begin to develop some mineral deposits on the Heating Plate. While this may look like rust, it is merely the residue of natural minerals present in your water.

#### **Two different ways to clean the Heating Plate:**

1. Clean the Heating Plate with a mild solution of water and vinegar (10 parts water : 1 part vinegar) from time to time.
2. Gently scrub the Heating Plate in a circular motion with a "magic eraser"-type sponge and a little warm water.



Although your Rapid Egg Cooker is simple to use and durable, please refer to the following list if problems occur:

**1. The Indicator Light does not turn on.**

- Ensure that the power cord is plugged into the power outlet.
- Check to make sure the power outlet is operating correctly.
- Press the Power Button (located on the front of your Rapid Egg Cooker).
- Determine if a power failure has occurred in your home, apartment, or building.

**2. The eggs are overcooked or undercooked.**

- Use the Measuring Cup to determine the appropriate amount of water needed to make your eggs.
- Observe the recommended cooking times for soft/runny, medium, and hard-boiled eggs.
- If the eggs are overcooked, make sure to remove the eggs from the Rapid Egg Cooker immediately after the buzzer sounds.
- Make sure that the Heating Plate, Lid, and Accessories are completely dry before adding the appropriate amount of water to the Heating Plate and cooking the eggs.



HOT STEAM

DASH



# RECIPES

get cooking, tastiness awaits!

## RECIPES

FOOD	INSTRUCTIONS	TIME
Raw broccoli florets, 1 cup	Pour 1.5 oz of water into Heating Plate. Cook broccoli in Omelette Bowl until tender.	7 min
Asparagus, 4 stalks cut in half	Pour 1.5 oz of water onto Heating Plate. Spread asparagus in Omelette Bowl & cook.	7 min
Salmon, 4-oz fillet, 1" thick	Fill Measuring Cup to the top or measure 2.7 oz of water and pour into Heating Plate. Cook fillet in Omelette Bowl.	13 min
Raw shrimp, ½ cup	Fill Measuring Cup to Soft line and pour into Heating Plate. Cook shrimp side by side in Omelette Bowl.	5 min
Dumplings, 4 medium size	Add 1.75 oz water to the Heating Plate. Cook dumplings side by side in Omelette Bowl.	9 min

FOOD	INSTRUCTIONS	TIME
Canned corn, 1 cup	Fill Measuring Cup to Soft line and pour into Heating Plate. Cook corn in Omelette Bowl.	6 min
Frozen corn, 1 cup	Pour 1.5 oz of water into Heating Plate. Cook corn in Omelette Bowl.	8 min
Frozen edamame, ½ cup	Fill Measuring Cup to Soft line and pour into Heating Plate. Spread edamame in Omelette Bowl and cook.	6 min
Small corn/flour tortilla	Place tortilla directly on Heating Plate. When the Indicator Light turns off, flip tortilla and remove when warm.	4 min

## DEVILED EGGS



### Ingredients

6 hard-boiled eggs  
3 tbsp mayonnaise  
1 tbsp Dijon-style  
mustard  
1/8 tsp salt  
paprika, chives, plus dill  
to garnish



### Directions

Peel the eggs and cut in half lengthwise. Remove the yolks, place them in a large bowl, and cream them into a paste with a fork or spoon.

Mix in the mayonnaise, mustard, and salt. Spoon or pipe the mixture into the egg white halves. Place the eggs in the refrigerator until they are ready to be served. Just before serving, garnish with a dash of paprika and freshly cut chives or dill.



# EGGS BENEDICT

## Ingredients

## Directions

### Hollandaise Sauce

### For the hollandaise sauce:

4 eggs

½ bunch asparagus, trimmed  
and boiled

4 strips Canadian-style bacon

2 English muffins, toasted

2 tbsp butter, softened

chives or cayenne pepper,  
to garnish

On the stovetop, fill the bottom of a double boiler part-way with water. Make sure that water does not touch the bottom of the second pot. Bring water to a gentle simmer.

In the top pot of the double boiler, whisk together egg yolks, lemon juice, white pepper, Worcestershire sauce, and 1 tbsp water. Add the melted butter to the egg yolk mixture, 1 tbsp at a time, while whisking yolks constantly.

If the sauce becomes too thick, stir in a little hot water. Add salt and continue whisking until fully incorporated. Remove from heat and cover with a lid to keep the sauce warm.



## EGGS BENEDICT CONTINUED

### For assembling the Eggs Benedict:

Fill the Measuring Cup with water to the Omelette/Poached marking. Pour water into the Heating Plate. Place the Boiling Tray, then place the lightly greased Poaching Tray on top. Break an egg into each poaching section.

Replace the Lid and plug in the Rapid Egg Cooker. Press the Power Button. When the buzzer sounds, the eggs will be poached. Remove the eggs immediately to prevent overcooking.

Butter the toasted English muffin halves. Place a slice of Canadian-style bacon, a few asparagus spears, a poached egg, and a spoonful of hollandaise sauce on each half. Garnish with chives or cayenne pepper and serve immediately.

## EGG SALAD

### Ingredients

6 hard-boiled eggs,  
cooled and peeled

½ stalk celery

½ cup mayonnaise

2 tbsp Dijon-style  
mustard

¼ tbsp salt

⅛ tsp black pepper

### Directions

Remove shells from fully cooked eggs. Cut the eggs into quarters. Finely dice the eggs and celery and mix together.

Add the mayonnaise, mustard, salt, and pepper. Mix until desired texture is reached. Serve on multigrain bread with sliced cucumber.



# HEALTHY FRITATA

## Ingredients

2 egg whites  
1 whole egg  
2 tbsp spinach,  
chopped  
2 tbsp mozzarella  
2 basil leaves, cut into  
thin strips  
salt & pepper, to taste  
lettuce & tomato to  
garnish

## Directions

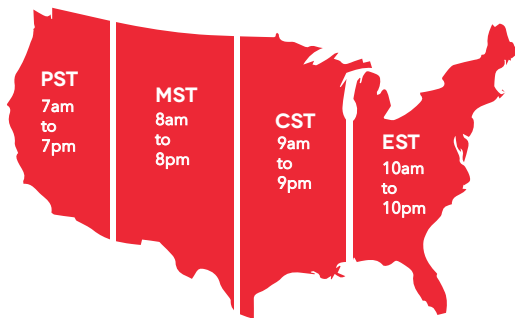
Fill the Measuring Cup with water to the Omelette/ Poached marking and pour the water into the Heating Plate. Place the Boiling Tray and then sit the lightly greased Omelette Bowl on top.

Beat eggs and pour into the Omelette Bowl. Sprinkle the basil, spinach, and mozzarella over the whisked egg. Cover with the Lid and turn on the Rapid Egg Cooker.

When the buzzer sounds, remove the eggs immediately to prevent overcooking. Add salt and pepper to taste.



**?** For product support, warranty, and maintenance related questions, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PST Monday - Friday, or by email at [support@storebound.com](mailto:support@storebound.com).



## REPAIRS

**DANGER!** Risk of electric shock! The Dash Rapid Egg Cooker is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the appliance.

## TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz

Power Rating 360 W

Stock#: DEC005\_20170620\_V1

30 · customer support

## STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to [support@storebound.com](mailto:support@storebound.com).  
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