

PROGRESSby



Egg Cooker

Instruction Manual



Please retain instructions for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.

This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children. Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from heat emitting appliances.
Do not immerse the appliance in water or any other liquid.
Do not operate the appliance with wet hands.
Do not overload the appliance; only fill up to the maximum level marked on the appliance.
Do not leave the appliance unattended whilst connected to the mains power supply.
Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
Do not pull or carry the appliance by its power supply cord.
Do not use the appliance for anything other than its intended use.
Do not use any accessories other than those supplied.
Do not use this appliance outdoors.
Do not store the appliance in direct sunlight or in high humidity conditions.
Do not move the appliance whilst it is in use.
Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.
Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.
Always unplug the appliance after use and before any cleaning or user maintenance.
Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.
Always use the appliance on a stable, heat resistant surface, at a height that is comfortable for the user.
Use of an extension cord with the appliance is not recommended.
This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.
This appliance is intended for domestic use only. It should not be used for commercial purposes.
The outer surface of the appliance may get hot during operation.



CAUTION: Hot surface – do not touch the hot section or heating components of the appliance. The heating element will remain hot after use.

WARNING: Keep the appliance away from flammable materials. Boiling water and steam can cause serious injury; exercise extreme caution when using this appliance.

Do not place boiling water or very hot liquid in the appliance.

Care and Maintenance

STEP 1: Switch off and unplug the egg cooker from the mains power supply. Allow the egg cooker to cool fully before performing any cleaning or maintenance.

STEP 2: Wipe the egg cooker main body with a soft, damp cloth and allow to dry thoroughly.

STEP 3: Wash all of the accessories in warm, soapy water, then rinse and dry thoroughly.

Never immerse the egg cooker main body in water or any other liquid. Do not use harsh or abrasive scourers to clean the egg cooker, as this could cause damage.

NOTE: The egg cooker should be cleaned after each use.

Removing Limescale/Scorch Marks

Limescale/scorch marks can develop over time around the heating plate, affecting the performance and lifespan of the egg cooker. It is recommended to use a commercial descaling agent to remove limescale from the egg cooker regularly, at least once a month.

STEP 1: Add the descaling solution to the heating plate, following the manufacturer's instructions.

STEP 2: Plug in and switch on the egg cooker at the mains power supply, then press the power button to turn on the egg cooker.

STEP 3: After approx. 15 minutes, press the power button to turn off the egg cooker. Allow it to cool before emptying the heating plate and

wiping it several times with a soft, damp cloth. Leave to dry thoroughly.

CAUTION: This process will cause steam to escape which could cause scalding. Allow for sufficient ventilation around the egg cooker during this process.

WARNING: Do not leave the egg cooker unattended whilst removing limescale.

Description of Parts



1. Egg Cooker main body
2. Lid with steam vent
3. Heating plate
4. Power button
5. Indicator light
6. Removable egg tray

7. Removable egg tray handle
8. Egg poacher(s)
9. Measuring cup
10. Egg piercer
11. Lid handle



Instructions for Use

Before First Use

Wipe the egg cooker main body with a soft, damp cloth and allow to dry thoroughly before connecting to the mains power supply.

Remove all of the accessories and wash them in warm, soapy water, then rinse and dry thoroughly.

Do not immerse the egg cooker main body in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the egg cooker or accessories, as this could cause damage.

Place the egg cooker onto a stable, heat-resistant surface at a height that is comfortable for the user.

NOTE: When using the egg cooker for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the egg cooker.

Using the Egg Cooker

To Make Boiled Eggs

STEP 1: Check that the egg cooker is switched off and unplugged from the mains power supply and place it onto a clean, dry, stable surface, at a height that is comfortable for the user.

STEP 2: Remove the lid and take out the removable egg tray and egg poachers from the egg cooker.

STEP 3: Determine the desired consistency of the eggs to be cooked (soft, medium or hard boiled). The measuring cup has a water level for each consistency of egg; fill it to the appropriate dot with cold water. The numbered dots on the measuring cup correspond with the number of eggs; for example, for 4 soft boiled eggs, fill the measuring cup with water up to the '4–5 SOFT' fill mark.

STEP 4: Pour the cold water onto the heating plate and then place the removable egg tray on top.

STEP 5: Prepare the number of eggs to be cooked (up to 6 eggs at once). Use the egg piercer to create a small hole in the larger end of each egg and then place them securely into the holes in the removable egg tray. This will prevent the eggs from breaking during the cooking process.

STEP 6: Place the lid back onto the egg cooker.

STEP 7: Plug in and switch on the egg cooker at the mains power supply.

STEP 8: Press the power button on the front of the egg cooker main body; the indicator light will illuminate and the cooking process will begin.

STEP 9: Once the water has completely evaporated and the eggs are cooked, the indicator light and egg cooker will automatically switch off.

STEP 10: Remove the lid with caution as steam will be emitted from the egg cooker. Carefully remove the eggs; they will have become hot during the cooking process.

CAUTION: Do not touch the lid during the cooking process, as it will become extremely hot.

Cooking Times for Boiled Eggs

Cooking times will vary depending upon the desired result. For best results use distilled water, as tap water contains minerals which can cause discoloration of the eggs.

Consistency of Egg	Approx. Cooking Time
Soft	8 mins
Medium	10 mins
Hard	12 mins

To Make Poached Eggs

STEP 1: Check that the egg cooker is switched off and unplugged from the mains power supply and place it onto a clean, dry, stable surface, at a height that is comfortable for the user.

STEP 2: Remove the lid and then take out the removable egg tray and egg poachers from the egg cooker.

STEP 3: Fill the measuring cup with cold water to the '**MEDIUM 1–3 eggs**' dot. Pour the cold water onto the heating plate.

STEP 4: Lightly coat the egg poacher(s) with oil or butter. Break one egg into each egg poacher.

STEP 5: Place the removable egg tray onto the egg cooker, place the egg poacher on top of the egg tray and then close the lid.

STEP 6: Plug in and switch on the egg cooker at the mains power supply.

STEP 7: Press the power button on the front of the egg cooker main body; the indicator light will illuminate and the cooking process will begin.

STEP 8: Once the water has completely evaporated and the eggs are cooked, the indicator light will turn off and the egg cooker will automatically switch off.

STEP 9: Using a small heat-resistant plastic or wooden spatula, carefully remove the poached eggs from the egg poacher(s). Remove the eggs immediately to prevent over-poaching.

NOTE: Cooking time is approx. 10 minutes to poach 2 eggs.



Storage

Check that the egg cooker is cool, clean and dry before storing in a cool, dry place.
Never wrap the cord tightly around the egg cooker; wrap it loosely to avoid causing damage.

Specifications

Product code: EK5255WW

Operating voltage: 220–240 V ~ 50–60 Hz

Power: 360–430 W

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Recipes

Any recipe images used in this instruction manual
are intended for illustrative purposes only.





Boiled Eggs with Lentil Tabbouleh

4

PersonalPoints™ value per serving

Serves 4

Ingredients

60 g light feta cheese
 6 medium eggs
 6 sprigs, fresh
 flat-leaf parsley
 4 sprigs fresh mint, chopped
 2 medium wholemeal pitta breads, halved
 2 large tomatoes, chopped
 1 large can green or brown lentils, cooked
 ½ small red onion, thinly sliced
 2 tbsp fresh lemon juice
 1 tbsp olive oil

Method

To prepare the eggs for cooking, use the egg piercer to poke a small hole in the larger end of each egg before placing onto the egg tray. Once done, add the lid onto the egg cooker. Once the eggs are cooked, place them into a bowl of cold water to cool. Once the eggs have cooled, remove them from the water and peel the shells.

Put the lentils into a medium heatproof bowl and cover with boiling water. Set aside for 1 minute, then drain.

In a large bowl, combine the drained lentils, parsley, mint, tomatoes, red onion, olive oil and lemon juice. Transfer to a serving platter.

Halve the eggs and arrange them on top of the tabbouleh, then crumble over the feta. Warm the halved pittas in the microwave on high for 20 seconds, then serve with the tabbouleh and eggs.



Note

Always use a kitchen timer when soft-boiling eggs to avoid the risk of over-cooking them.

Pea and Potato Fritters with Poached Eggs

4

PersonalPoints™ value per serving

Serves 4

Ingredients

500 g maris piper potatoes,
cut into small chunks
300 g peas, fresh or frozen
100 g salad leaves, to serve
5 medium eggs
2 tbsp plain flour
1 tbsp fresh chives, snipped
1 tbsp fresh parsley, finely chopped
1 tbsp white wine vinegar
Calorie-controlled cooking spray



Method

Preheat the oven to 180 °C, fan 160 °C, Gas Mark 4.

Put the potatoes in a medium pan of boiling water and cook for 15–20 minutes until tender. Add the peas for the final 2 minutes. Drain and roughly mash the potatoes and peas together.

In a large bowl, combine the potato and pea mash with 1 of the eggs, the herbs and flour. Season to taste. Form the mixture into 8 patties.

Mist a large non-stick frying pan with the cooking spray. Cook the patties for 2 minutes on each side. Transfer to a baking tray to keep warm whilst the remaining patties are being fried.

Lightly mist the egg poachers with the cooking spray and break 1 egg into each well.

Place the removeable tray back onto the egg cooker, with the egg poachers on top, and close the lid. Once the cooking process has completed, use a wooden spatula to carefully remove the eggs from the poachers. Season to taste.

Serve 2 fritters per portion topped with a poached egg and the salad on the side.

Note

The fritters can be made in advance and refrigerated for up to 12 hours before frying.



Turkey, Egg and Avo Breakfast

4

PersonalPoints™ value per serving

Serves 2

Ingredients

2 40 g slices granary bread	1 small tomato, thickly sliced	¼ medium avocado,
2 slices wafer-thin turkey	1 portion rocket, to serve	peeled and pitted
2 medium eggs		

Method

Toast the bread.

In a small bowl, mash the avocado, then spread it over the toast. Top with a slice of wafer-thin turkey and a slice of tomato.

Lightly mist the egg poachers with the cooking spray and break 1 egg into each well.

Place the removable tray back onto the egg cooker, with the egg poachers on top, and close the lid. Once the cooking process has completed, use a wooden spatula to carefully remove the eggs from the poachers. Season to taste.

Put a poached egg on top of each slice of toast.

Season to taste and serve with some rocket on the side.

Avocado and Boiled Egg on Toast

6

PersonalPoints™ value per serving

Serves 1

Ingredients

40 g avocado	1 medium egg,	1 pinch chilli flakes, to serve
1 slice sourdough bread, toasted	boiled and sliced	

Method

Place the avocado on the toast and mash with the back of a fork.

Top with the sliced boiled egg and season with freshly-ground black pepper and the chilli flakes.

Salmon and Egg Salad

0

PersonalPoints™ value per serving

Serves 2

Ingredients

2 x 120 g salmon fillets, grilled	½ small red onions,	3 tbsp herby yoghurt
50 g salad leaves	thinly sliced	dressing (recipe below)
2 medium eggs,	¼ medium cucumber, sliced	1 tbsp fresh lemon juice
hard-boiled and quartered	into semi-circles	
10 medium radishes,		
cut into wedges		

Method

In a large bowl, combine the radishes, red onion, and cucumber. Toss with the lemon juice and season to taste.

Flake in the cooked salmon fillets and add salad leaves, gently tossing together.

Divide equally and top each portion with the hard-boiled egg.

Drizzle over the dressing and serve.

Note

Take a look at the recipe for the Herby Yoghurt Dressing below to make the creamy dressing for this dish.

Herby Yoghurt Dressing

0

PersonalPoints™ value per serving

Serves 6

Ingredients

150 g 0 % fat	1 garlic clove	1 tbsp fresh lemon juice
natural Greek yoghurt	3 tbsp water	Salt and pepper, to taste
10 g fresh parsley		

Method

Combine the yoghurt, parsley, garlic, water and lemon juice in a small bowl. Mix until combined. Season to taste and chill.



Connection to the Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth ($\frac{1}{\equiv}$)

FOR UK USE ONLY – Plug fitting details
(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked N or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked L or coloured **RED**.

The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter E or marked $\frac{1}{\equiv}$.

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal ($\frac{1}{\equiv}$).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

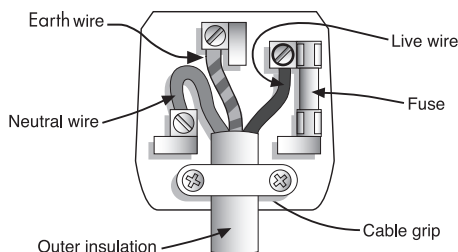
If in doubt, consult a qualified electrician who will be pleased to do this for you.

Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use one that is ASTA approved (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.



**UP Global Sourcing UK Ltd.,
Victoria Street, Manchester OL9 0DD. UK.
Edmund-Rumpler Straße 5, 51149 Köln. Germany.**

If this product does not reach you in an acceptable condition please contact our WW Customer Services Department via web chat at **www.progresscookshop.com**.

Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Progress will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

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3 YEAR GUARANTEE*

*To be eligible for the extended guarantee, go to guarantee.upgs.com/progress and register your product within 30 days of purchase.

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